

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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No. 7.

HOG RECEIPTS BREAK ALL RECORDS.

Monday was the greatest day for hog receipts ever known in Chicago, or in any packing or livestock center in the country. On that day the official receipts of hogs at the Chicago Stock Yards were 87,716, which was no less than 13,165 in excess of the best previous record, established Feb. 11, 1895. It was an astonishing deluge of hogs, even in this season of big runs. The trade did not expect it.

It was a day of records at Chicago. The packers broke all records for purchases, buying over 50,000 hogs, while butchers and shippers took enough to make the day's total purchases 73,336. The next day, Tuesday, there were nearly 30,000 more hogs landed on the Chicago market, but buyers were just as eager as on Monday and the market finished 10 cents higher than Monday's low mark. Monday's average price was \$4.32. Another Monday record was in total receipts of livestock, which aggregated 150,557, including 33,501 cattle, 87,716 hogs, 26,999 sheep and 1,303 calves.

Hog receipts at eleven points on Monday aggregated 171,000, compared to 131,000 a week previous, 115,000 a year previous and 111,000 two years previous.

OLEO BILL IN THE HOUSE.

Representative McHenry on Monday introduced a bill in the House at Washington to amend the existing oleomargarine laws. The bill is similar to that introduced some time ago by Senator Penrose, which was approved by the Pennsylvania Pure Butter Protective Association and the dairy interests. In general it prevents the use of butter in oleomargarine; punishes the sale, whether knowingly or otherwise, of oleomargarine as butter; requires the registration of sites of oleomargarine manufacturing plants and the stamping in regular serial numbers of oleomargarine packages.

SWIFT PLANT AT PORTLAND.

President Louis F. Swift and other officers of Swift & Company visited Portland, Oregon, last week to look over the site of the new \$3,500,000 packing plant and stock yards which are to be established there, and on which work has already commenced. This plant is to have direct traffic connections with ocean-going steamships, as well as with transcontinental railroads, and will aim to supply a great future Pacific Coast and Oriental trade.

SUPPLY OF MEAT ANIMALS.

The estimate of cattle, hogs and sheep on the farms and ranges of the United States on January 1, 1908, as compiled by the Department of Agriculture, was given last week in the columns of The National Provisioner. It showed an estimate of 21,194,000 milch cows, 50,073,000 "other cattle" or beef cattle, 56,084,000 hogs and 54,631,000 sheep. The Department's figures show the following states leading in number of beef cattle: Texas, 7,825,000; Iowa, 3,881,000; Kansas, 3,577,000; Nebraska, 3,265,000; Illinois, 2,164,000; Oklahoma, 1,814,000; Colorado, 1,454,000.

In hogs Iowa leads with 8,413,000; Nebraska is second with 4,243,000; Missouri, 3,593,000; Indiana, 3,159,000; Texas, 3,147,000; Kansas, 2,663,000; Ohio, 2,559,000; Wisconsin, 1,910,000; Georgia, 1,599,000; Oklahoma, 1,588,000; Tennessee, 1,502,000.

Sheep statistics show Wyoming in the lead with 5,885,000 head; Montana comes second with 5,524,000 head; New Mexico third with 4,787,000; Idaho, 3,575,000; Ohio, 3,110,000; Utah, 2,967,000; Oregon, 2,661,000; California, 2,422,000; Michigan, 2,130,000; Texas, 1,799,000; Colorado, 1,695,000; Nevada, 1,586,000.

MEAT EXPORTS FOR JANUARY.

Exports of meat and dairy products from the United States for the month of January were nearly a million dollars less in value than for the same month last year, according to the preliminary figures reported from Washington. These figures show total exports of meat and dairy products for January, 1908, as \$16,355,194, compared to \$17,067,567 for January, 1907. For the seven months of the fiscal year since July 1 last the total export value is \$98,357,827, as compared with \$104,517,687 for the same period a year previous, or a loss of over six million dollars in trade in the seven months.

Exports of cattle, hogs and sheep for January amounted in value to \$3,190,249, compared to \$3,217,103 for the same month of 1907. For the seven months the exports aggregated \$17,653,630, compared to \$18,396,665 for the same time a year ago.

PROVISIONS FOR THE NAVY.

The Bureau of Supplies and Accounts of the Navy Department will open bids in Washington on Feb. 18 for the supplying of 80,000 lbs. of bacon and 40,000 lbs. of lard for delivery at the New York Navy Yard.

SAUSAGE AND MINCE MEAT DEFINED.

The food standards committee of the Association of Official Agricultural Chemists, under whose direction government food standards have heretofore been drawn up and established, had a meeting at Chicago last week at which proposed standards for various meat products were considered. The committee has no authority to make standards; it simply recommends them to the proper authorities. The committee consulted with packers' representatives concerning sausage and other prepared meat definitions, and will give the packers another hearing before making its final recommendations. The American Meat Packers' Association will submit its views on these matters, also.

The government definition of a sausage is that it is a mixture of minced or chopped meats, with or without spices, and if flour or cereal is added the label must so state. The committee now proposes to add to the definition a reference to moisture as follows: "A sausage contains no larger amount of water than the meats from which it is prepared, and if it bears a name descriptive of composition or origin, it corresponds to such descriptive name. All animal tissues used as containers, such as casings, stomachs, etc., are clean and sound."

"Blood sausage" is distinguished by the fresh blood from meat cattle or swine.

Canned, corned or cured and potted meats are declared to be comminuted meat from neat cattle or swine, cooked, cured, smoked or pickled.

Mince meat is declared to be "a mixture of not less than 10 per cent. of cooked comminuted meat, chopped suet, apple and other fruit, with salt, spices, sugar, syrup or molasses, vinegar, fresh concentrated or fermented fruit juices and spirituous liquors."

DEATH OF THEODORE SMITH.

Theodore Smith died at his home, No. 349 Fairmount avenue, Jersey City, on Tuesday of a complication of diseases. He was 73 years old and was president of the Theodore Smith & Sons' Company of Jersey City, N. J., which he founded in 1865. This company built several of the dredging machines that were used in the first work on the Panama Canal, and supplies the packing, rendering and fertilizer trades with much of their machinery and equipment, being one of the foremost concerns in this line. Mr. Smith leaves a widow and three sons.

EXAMPLE OF A MODERN PACKINGHOUSE BRANCH

The distributing and selling system of the up-to-date packer calls for branch houses at all important points, built and equipped in the most modern fashion. This not only means economy in administration and in handling of products, but it means increased popularity among customers and consequently increased sales. The up-to-date branch house must be well built, sanitary, attractive in appearance, with ample coolers and usually a smoke-house department of the latest and best equipment.

An example of this sort of branch house is the Boston house of the Jacob Dold Packing Company, at 77 and 79 Market street, Boston, which is the center of the Dold Company's New England trade. Two years ago Dold started in Boston with one small store on Fulton street. A year later the company added another store, and the first of July last the large five-story building Nos. 77 and 79 S. Market street, running through to 38 and 40 Commerce street, was taken under long lease and fitted up in magnificent style.

The first floor, which is eighty-five feet long and thirty feet wide, contains on the Commerce street side large offices and elevators. Then comes the cold storage box, forty feet long and fifteen feet wide, for the storage of their famous fancy Buffalo and Wichita pork loins, fresh shoulders and other fresh pork products. Opposite the cold storage box is the sales and shipping office and track space for the storage of smoked meats. This entire first floor is painted in white enamel with natural oak trimming, the overhead tracks being in old copper with twisted hangers, which makes a very pretty and pleasing effect.

The second floor contains large and commodious offices, with canned meat storage room and a large refrigerator for the storage of sweet pickled meats before they are smoked. The third floor is used entirely for storage, with the exception of a space on the Commerce street side opposite the elevators, which is the fire-room for the smoke houses, and extends up through the third, fourth and fifth floors.

These smoke houses are constructed of steel, brick and cement, and have a capacity for turning out one hundred thousand pounds of smoked meats a week, which includes Dold's famous Westphalia regular hams and bacon, skinned hams and smoked shoulders. The fourth floor is given up to the manufacture of all kinds of sausages. This floor contains the latest machinery for the production of fresh pork sausage, German style frankfurts, bologna, pressed ham, etc.

This floor also contains twin refrigerators, one for the storage of the raw material, the other for the storage of the finished product, also a large screen room with an overhead track capacity of fifty thousand pounds of smoked meats. This floor is fitted with the latest sanitary appliances, and the floor itself is of hard red brick. The fifth floor is used for the storing of stock, empty packages, etc.

Doing a Mail Order Business.

The Jacob Dold Packing Company of Boston also maintains an extensive mail order business throughout New England, mailing price lists each week to a number of thousand customers. This price list is sent for three months to any retail dealer in New

England, and if at the end of that time no order is received, the name is removed from the list.

The Boston house receives from Wichita a carload of ten pound average fancy pork loins every day. The Boston house, like other Dold branch houses, also carries a complete stock of the different brands of "Dold Quality" hams and bacon, which includes the famous "Niagara Regular" hams and bacon. Another one of their products is "Honey Cured" hams and bacon. This ham is used largely by the class of trade who want a mild and sweet cured ham, and is distinctly a ham of flavor. Another product is the celebrated Westphalia style hams and bacon.

The Jacob Dold Packing Company were the first large packers to put upon the market

net weight pails of fancy crinkle top, kettle rendered, pure leaf lard, which is their "Niagara Brand." The company manufactures a full line of packing house products. Among them is a full line of canned meats, and Dold is especially famous on skinless lunch tongues, prime ox tongues in one and half, two, two and a half and three pound cans; also Vienna sausage in half pound cans.

They are also large renderers of pure lard, compound lard, bakers' shortening and cooking oil. Among the several well known brands of their lard is the Silver Crest pure lard and "Dold Quality" compound lard, Sunflower shortening, White Rose and Banner cooking oil. They also pack a full line of barrel pork, which includes four sizes of short cut clear fat backs, fancy bean, long cut clean ends, etc.

(Concluded on page 17.)



BRANCH HOUSE OF THE JACOB DOLD PACKING CO., BOSTON, MASS.

MEAT MEAL AS A BY-PRODUCT

The Manufacture of Tankage for Stock Feeding Purposes

The manufacture of meat meal—or digester tankage, as it is called in American packing-house practice—is one of the details in which our packinghouse experts have gone far ahead of their foreign competitors, even the scientific Germans. The tankage product made by German machinery contains such a large percentage of fat as to make its manufacture unprofitable for feeding purposes, while American experimenters and machinery manufacturers have evolved a method and machinery which extracts practically all the fat from the product and converts it into a concentrated and highly valuable stock food.

Attention is once more called to this feature of America's remarkable packinghouse industry by inquiries which have been received by The National Provisioner from various sources—even from abroad—concerning the manufacture of meat meal, its practicability either as a by-product process or a separate industry, and the methods and equipment necessary.

A German correspondent wants to know if he can procure in this country a complete plant which will extract all, or practically all, of the grease from the tankage, so as to make it available for stock feeding purposes. The National Provisioner has among its advertisers a number of concerns which make such machinery and equipment, and its successful operation has been over and over again demonstrated.

There is one thing which must be understood, however, and that is that any decomposed or unwholesome material may not be used in the manufacture of this meat meal, or digester tankage. This point comes up appropriately at this time, when there has been renewed criticism from foreign sources of American packinghouse methods. The German correspondent referred to speaks of the manufacture of meat meal for feeding purposes from the carcasses of dead animals and from condemned slaughterhouse offal.

The use of such material for edible purposes, even for stock food, is prohibited in this country, and it should be prohibited in Germany and everywhere else. For fertilizer purposes it may be used with propriety and with profit, but not for food or feed.

How Meat Meal Is Made.

Meat meal, or "digester tankage," as it is termed here, is made from the residue from rendering tanks, and from the best lard and tallow stock. In other words, it is beef and hog scrap, the residue of the tanks and kettles in which killing and cutting fats from government-inspected animals have been rendered.

The best tankage alone is used in the manufacture of meat meal, and it is handled rapidly from the raw to the finished material, allowing no possibility of fermentation and consequent decomposition. Hence such material is as edible as is the tallow, oleo or lard which is extracted therefrom under steam pressure or in open kettles, as the case may be.

"Meat flour," as understood in this country, is not made from the residue of the rendering tanks, but is made from fresh meat, which is freed of all fat possible, covered with two

to three per cent. of salt, dried at about 130° F., and afterward completely dried at 212° F. and ground.

This method of manufacturing a condensed meat substitute—or meat product, rather—no doubt suggested the idea that good, sweet, wholesome tankage might be utilized similarly, except that instead of for human consumption, it be used for livestock, particularly hogs, and also for fowls—chickens, ducks, geese, turkeys, etc.

The use of benzine—suggested by one of The National Provisioner's inquirers—for extracting all the grease from this tankage, would not be practicable; or rather, it would be undesirable, obviously. Of course there is no question but that this and similar processes result in the total abstraction of all grease from any material containing it, but its use is applicable only to material intended for fertilizers. The grease extracted, to be used in the manufacture of soap, is practically unfit for any other purpose. The carbon tetrachloride process of fat extraction has not up to this time been satisfactorily demonstrated, at least from an economical point of view.

Cleanliness and Care in the Process.

"Meat meal," or "digester tankage," is a highly desirable article for feeding purposes, being a concentrated protein food, hence only a small quantity is necessary to produce the desired results. It is economical and effectual. To manufacture a desirable commercial article, cleanliness should be the first consideration, and just as care is taken to make and keep all edible greases sweet and clean, so should the same care be taken in the manufacture of meat meal, or digester tankage.

The raw material in the first place must be fresh. No decomposed matter should be used; and also, not too much bone. This material, being first well washed, is put into a rendering tank and submitted to a steam pressure of say forty pounds, for from seven to nine hours, according to the material being rendered. When thoroughly cooked a quantity of salt should be scattered over the surface of the mass and allowed to settle thoroughly, when all possible grease is drawn off and the residue dumped and pressed while hot. Thence it should pass through the dryer at once; thence through the grinder and be spread on a perfectly clean floor to cool off thoroughly.

All possibility of fermentation should be carefully avoided, and all machinery and utensils used must be kept scrupulously clean—also all the floors in the department, as such material when decomposed naturally produces a very offensive and permeating odor, as will any decomposed organic matter.

The finished product may be put in bags—not too large, thus avoiding possible heating if in too large a body—and stored in a dry, airy room ready for shipment. The quicker such material goes into consumption the better satisfaction to all concerned in every respect.

Equipment Necessary for the Purpose.

A plant of this kind is nothing more nor less than a rendering and fertilizer factory. Pressure tanks are necessary, powerful tank-

age presses, dryers of the best type, grinders, etc., as well as vats, coolers, etc., for greases, and so on. An establishment of this kind will get some material unfit for feeding purposes, hence it should be equipped with fertilizer machinery, from tank to grinder.

Every packinghouse could be equipped profitably, and should be equipped with a digester tankage outfit and also bone grinders for poultry foods.

In this connection it may be added there is no reason why meat biscuit should not also be manufactured. This process is as follows: The fresh meat is thoroughly boiled and the liquor concentrated by evaporation until it has acquired the consistency of a thick syrup. It is then mixed with the best wheat flour and worked into a dough, which in turn is rolled out, cut into biscuits and baked in an oven at a moderate heat.

Perfectly dry biscuits, easily broken and resembling the finest ship biscuit, are obtained by this process. They contain no fat and can be used in the preparation of soups, etc. They contain five times as much nutriment as an equal volume of the best fresh meat, and will keep in proper storage for an indefinite time.

If Run as a Separate Plant.

Of course a separate institution for the manufacture of meat meal or digester tankage, not coupled with a slaughter or packing house, would have to depend upon a public abattoir for its raw material, or contract for all the scraps from a number of retail butchers' shops, which would have to keep all such material clean and also graded.

The dead animal proposition for the manufacture of feeding material is out of the question, such raw material being totally unfit for anything but fertilizer, and for no other purpose is it used in this country.

Perfectly harmless agents such as boric acid may be used in the meat meal to prevent fermentation, and also ingredients such as flour of sulphur may be mixed in proper quantities in the meat meal to prevent disease, such as hog cholera, etc. Also material to make the product appetizing may be added, such as anise seed.

The question of manufacturing tankage for feeding purposes should interest all packers. Such interest would quickly result in experiment, and there is no doubt that experiment would prove convincing to any packer who tried it.

MEAT AND FOOD PRICES IN MEXICO.

While the prices of food products vary somewhat in the different cities of Mexico, those prevailing at this time in Mexico City give a fair idea of the average cost, according to Special Agent Arthur B. Butman, of the United States Bureau of Manufactures. It should be stated that the imported fancy food-stuffs are not purchased by the large masses of Mexicans—the peons—who form probably 75 per cent. of the total population, and whose working wage, either as common laborers or as mechanics, is, from the American point of view, very low. The food of these people consists largely of rice, "tortillas," or pan-cakes, "frijoles," or black beans, and chiles.

The estimated cost of living as furnished in this article applies particularly to American

or English subjects residing in Mexico, and to supply the special needs of which depots have been established, where a great many of the food products to which they have been accustomed at home may be secured. The values given here are Mexican money—a dollar equals 49.8 cents United States money.

Hams and bacon, imported from the United States, are sold at \$1.15 the kilo (52 cents per pound). There is practically no local trade in American canned meats in Mexico City, this line being most largely confined to the mining regions of the Republic. Canned fish sells at 40 cents the pound can, and Nova Scotia salted cod at 30 cents the pound. One wholesale dealer was of the opinion that American canned oysters and canned shrimps might successfully be sold here.

Native beef sells as follows: Rib roast, 41 cents per pound; porterhouse steak, 41 cents; tenderloin, 45 cents. For the best cuts of native pork and sausages, 41 cents. The same price obtains for the best cuts of lamb and mutton, while veal, best cuts, sell at 45 cents. The number of animals slaughtered to supply meat for the City of Mexico and her seven suburbs from January 1 to December 1, 1907, was 408,619 head, of which 139,355 were heaves, 188,451 sheep, and 80,813 hogs. Twelve to 14-pound turkeys may be bought for from \$4 to \$5 each; spring chickens from 90 cents each upward, and wild duck from 40 to 50 cents each.

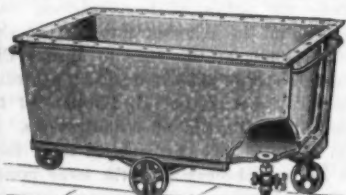
American made butter is largely imported packed in cans, and sells from \$1 to \$1.25 per pound. Oleomargarine can be bought for 60 cents, and lard, also of American manufacture, for 35 cents per pound. Domestic lard sells for a few centavos more the pound, and is of excellent flavor, but the demand far exceeds the present supply. Native eggs are 75 cents a dozen.

The importation of the following articles from the United States for the fiscal years ending June 30, 1905-6-7, will give an idea of the trade in this line with Mexico:

Lard, lbs.	4,284,864	6,290,309	6,998,036
Tallow, lbs. ...	683,788	1,820,155	448,537
Butter, lbs. ...	528,785	563,086	627,657
Cheese, lbs. ...	328,594	303,649	290,518

Experts in every branch of the packing-house industry can find lucrative employment by keeping an eye on the "Wanted" department, page 48.

Sanitary Galvanized Steel Market Fixtures

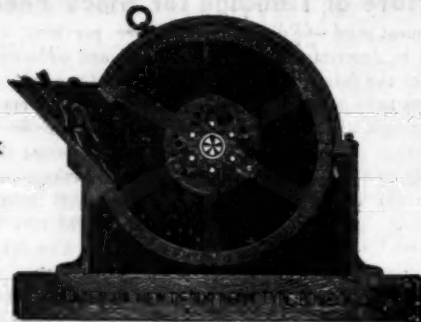


Meat and Sausage Trucks
Corned Beef Tanks
Provision and Loin Racks
Ham Trees and Cages

The Market Forge Co.
15-17 Barrett Street
BOSTON, - MASS.

USE WILLIAMS GRINDERS!

For
Reducing
GREEN,
STEAM
or JUNK
BONE
Also
Tankage

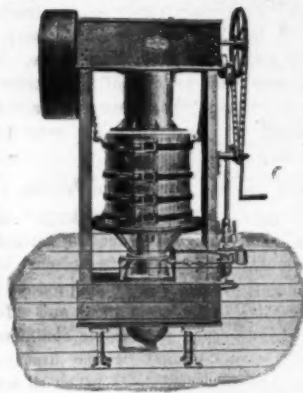


For
Reducing
BEEF SCRAP
OYSTER AND
CLAM
Shells
or
**Any Poultry
Food
Material**

Write for Catalogue No. 8.

THE WILLIAMS PATENT CRUSHER & PULVERIZER CO.
Works, ST. LOUIS, MO. Sales Dept., Old Colony Bldg., CHICAGO

Hydraulic Lard, Grease and Scrap Presses



15 to 500 tons pressure. Hand or Belt Power. Fitted with slat or boiler plate curb, locking device, curb lifting attachment, etc. Actual and thorough tests have demonstrated that our presses are superior in material, construction and workmanship, and the percentage of grease extracted exceeds that of any other press manufactured.

WRITE FOR CATALOG.

The Hydraulic Press Manufacturing Company

Eastern Office: Room 124-Q, 39 Cortlandt Street, NEW YORK, N. Y. Home Office and Factory: 124 Main Street, MT. GILEAD, OHIO

Keeping Old Trade

IS JUST AS IMPORTANT AS

Getting New Customers

But you can do both by carrying DOVE BRAND HAMS AND BACON

There is fifty years of experience in selecting and curing behind them. They always "taste like more." That is why they make and hold customers.

John C. Roth Packing Co.

Government Inspection.

CINCINNATI, O.

FOWLER PACKING CO.

STATION "A", KANSAS CITY, U. S. A.

Beef and Pork Packers

JOBBER OF

Dressed Beef, Pork, Mutton, Veal,
Dry Salt and Sugar Cured Meats, Lard,
Tallow, Grease, Oils, Stearine, Etc.

TRADE GLEANINGS

The smokehouse of H. W. Taylor at Lexington, Ky., has been destroyed by fire.

The Warren Cotton Oil Company, Warren, Ark., has decided to install an ice plant.

The Planters' Oil Company's plant at Des Arc, Ark., has been damaged by fire to the extent of \$10,000.

The Cosmo Buttermilk Soap Company contemplates removing its plant from Goshen, Ind., to Scranton, Pa.

The annual meeting of the United States Leather Company will be held in Jersey City, N. J., on February 26.

Ed. J. Phillips and others have purchased a site at Oklahoma City, Okla., and will establish a packinghouse.

The Mohawk Valley Packing Company's plant at Utica, N. Y., has been damaged by fire to the extent of \$20,000.

A number of Kentucky capitalists will invest about \$15,000 in the establishment of a tannery at Fort Worth, Tex.

S. G. Scott has commenced the erection of an abattoir 70x160 feet at Memphis, Tenn. About \$25,000 will be expended.

It is reported that the Virginia Carolina Chemical Company will expend nearly \$75,000 in improvements to its Shreveport, La., plant.

The J. & F. Schroth Packing Company of Cincinnati, O., has let contracts for new addition to its plant, which is to cost around \$20,000.

The poultry packinghouse of Beyer Brothers & Company at Waterloo, Ind., was damaged by fire on February 6, to the extent of \$10,000.

Work will commence shortly on the new addition to the tannery plant of the Gallun Company at Milwaukee, Wis. About \$30,000 will be expended.

The Diamond A Cattle Company of Pueblo, Colo., has been incorporated with a capital stock of \$250,000 by J. A. Thatcher, F. G. Bloom and A. S. Booth.

The Eastern Beef Company of Boston, Mass., has been incorporated with a capital stock of \$10,000. President M. V. Maloney; treasurer, J. E. Maloney.

The Smith Mills Live Stock Company of Henderson, Ky., has been incorporated with a capital stock of \$60,000 by G. W. Powell, J. P. Lilly and G. Hopkins.

The Keystone Land and Cattle Company

of Salt Lake City, Utah, has been incorporated with a capital stock of \$200,000 by M. K. Parsons, A. Hanauer and A. Hanauer.

The Heflin Fertilizer Company of Heflin, Ala., has been incorporated with \$10,000 capital stock by Perryman Brothers, Atkins & Owens, Bean & McMurray and J. W. Kitchens.

The Herkimer Fiber Company of Portland, Me., has been incorporated with \$10,000 capital stock to deal in leather. President, J. H. Pierce; treasurer, J. H. Ridge; clerk, D. W. Snow.

The two companies operating under the name of Canadian Packing Company, with branches in Port Huron and London, Ont., have been incorporated into one company, capitalized at \$599,000.

The Midland Glue Company, a West Virginia corporation, has been incorporated with \$50,000 under the laws of Illinois, for the purpose of manufacturing glue, etc. The office of the company is 218 La Salle street, Chicago.

S. J. Cray and H. S. Davis of Bellows Falls, Vt., have formed a company with a capital stock of \$50,000 for the purpose of doing a slaughtering business, packing and pickling hams. The company will be known as the Vermont Packing Company.

Morris Hess & Company of New York, N. Y., have incorporated with a capital stock of \$15,000, to deal in skins, hides, etc. S. Harris, 1226 Madison avenue; A. Levy, 53 East 115th street; H. A. Mendelson, 1190 Madison avenue, are the incorporators.

FEDERAL RULE ON CEREAL SAUSAGE.

The federal meat inspection regulations do not prohibit the use of cereals in sausage-making, but they require that when cereal is used the label on the product must so state. Additional instructions have been given to meat inspectors to see that in either local or interstate shipments not only the sausage containers, but also the boxes in which they are enclosed, bear a stencil showing that cereal has been used. The instructions to inspectors is as follows:

Your attention is called to the instructions on page 5 of "Instructions Concerning Trade Labels under the Meat Inspection Law and Regulations," dated September 12, 1906, as follows: "If any flour or other cereal is used, the label must so state. If any other meat product is added the label must so state; for example, 'Pork and Beef Sausage,' 'Pork, Beef

and Flour' (or other cereal); or 'Pork and Beef Sausage, Cereal Added.'"

Wherever local or interstate shipments of sausage or other meat food products containing cereal are packed in closed boxes which bear the meat inspection stamp and no trade label is used, you will see to it that each box bears a stencil showing that cereal has been used. It is noted that the labels on samples taken for chemical examination by the collector do not always show whether a cereal has or has not been used in the preparation of the product. Inspectors will be expected hereafter to inform the collector whether or not cereal has been used in the preparation of the products collected for chemical examination, and to see that the Regulations and Instructions concerning the use of cereals are enforced.

A MODERN BRANCH HOUSE.

(Concluded from page 14.)

The Jacob Dold Packing Co. was started forty-three years ago by Mr. Jacob Dold in a very small retail way at Buffalo, N. Y. The business has gradually grown to its present magnitude. Mr. Jacob Dold, the president, is ably assisted by his five sons, the eldest of which is Mr. J. C. Dold, the first vice-president, who until a few years ago had charge of the big Kansas City plant; Mr. Charles W. Dold, second vice-president, is the beef man of the concern; Mr. Fred W. Dold, third vice-president, has charge of the Wichita packing house, while Mr. Edward F. Dold is secretary and treasurer, and Mr. Philip B. Dold is assistant secretary and treasurer.

Mr. Jacob Dold is now the oldest living packer in the business, and has outlived all of his Chicago friends, and his activity and clear sightedness is remarkable for a man over four score years of age. All of Mr. Dold's sons have grown up in the business, having been educated in the practical details of every department, and the Dold family today stand very high, both as men and as practical packers. Mr. Dold and his sons manage their business with economy and efficiency, and have been able thereby to make great headway.

The manager of the Boston branch illustrated here is Mr. E. A. Hall, who has had upwards of twenty years' experience selling packinghouse products in New England.

If you want the **BEST**,—we can serve you

If you want the **Cheapest**,—look elsewhere

Do you think it economy to buy a poor machine to save a few dollars in first cost?

We are the pioneers in the field of
Small Refrigerating Machines
UP TO TEN TONS CAPACITY

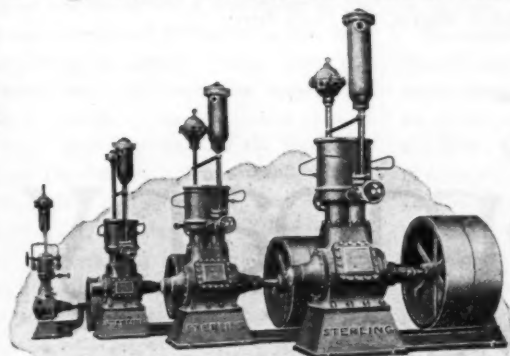
We hewed the way for others to follow

Let us know what you want.

We will help you obtain it

UNITED IRON WORKS COMPANY
SPRINGFIELD, MISSOURI

Write for Catalog "H"



Swift's

Choice Dressed Beef

Mutton, Lamb, Veal, Pork and Provisions

FOR SALE AT THE FOLLOWING BRANCH HOUSES

NEW YORK

Barclay Street Market, 105 Barclay Street
 Gansevoort Market, 22-24 Tenth Avenue
 West Washington Market, Corner West and Bloomfield Streets
 Thirteenth Street Market, 32-34 Tenth Avenue
 Manhattan Market, West 35th Street and Eleventh Avenue
 West 39th Street Market, 668-670 West 39th Street

BROOKLYN

Williamsburg Market, 100-102 North Sixth Street
 Brooklyn Market, 182-184 Ft. Greene Place
 Atlantic Avenue Market, 74-76 Atlantic Avenue
 Ft. Greene Sheep Market, 172 Ft. Greene Place

Westchester Avenue Market, 769-771 Westchester Avenue
 East Side Slaughter House } First Avenue, between 44th and
 East Side Market } 45th Streets
 West Harlem Market, 130th Street and Twelfth Avenue
 Eleventh Avenue Market, Eleventh Ave. bet. 34th and 35th Sts.
 Murray Hill Market, Foot East 31st Street
 West Side Slaughter House } 664-666 West 39th Street
 West Side Market }

JERSEY CITY

Wayne Street Market, Corner Wayne and Grove Streets
 Ninth Street Market, 138 Ninth Street

Swift & Company

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LOCAL MEAT INSPECTION

In an address before a convention of the livestock breeders of Pennsylvania last week at Pittsburg, Dr. Leonard Pearson, state veterinarian, urged his hearers to support the effort to enlarge the meat inspection force of the state of Pennsylvania for the purpose of making the state inspection system more effective. Dr. Pearson is the head of this system under the state law enacted a year ago. He knows the situation. He has seen what splendid results have been achieved by the federal meat inspection bureau, in co-operation with packers who have applied for federal inspection, and he is anxious to extend the same sort of thorough supervision to every meat establishment in his state.

Pennsylvania's meat industry is an extensive one, and there is a very large number of individual establishments within her borders.

Many of these come under the head of country slaughterers and packers, and have heretofore operated without any supervision whatever. Of course none of their product went outside their immediate localities, but that did not absolve them from the necessity of sanitary supervision. There are dozens of up-to-date meat establishments in Pennsylvania which are glad to co-operate with any official supervision, federal, state or local, and they are doing so. It is chiefly the little fellow who does not see the need or value of inspection who is responsible for unsanitary conditions and the marketing of unwholesome meat. The farmer who kills to supply local trade is one of the worst offenders in this respect.

The chief of the Pennsylvania inspection service should not only have the co-operation of the farmers and stockraisers in his efforts to bring about effective inspection where the federal service does not reach. He should have the sympathy and co-operation of municipal authorities. It is a mistaken economy for city officials to refuse to establish local inspection, as they have in some instances in Pennsylvania and other states. There must be complete co-operation. And the packer or butcher who has his own reputation and success at heart will give all such efforts his hearty support, provided they are intelligently and honestly conducted.

TESTING THE TESTER

The recent announcement that the President intended to appoint a commission of five leading scientific experts to pass on questions affecting the use of preservatives in food products, under both the federal food law and the meat inspection law, has apparently been accepted throughout the country as marking the beginning of the decline of the domination of Chief Chemist Wiley, of the Agricultural Department, as the country's food dictator. Whether there is any reason to attach such significance to the President's action remains to be seen.

The commission is not yet appointed. Dr. Wiley's supporters have insinuated that the appointments would be dictated by food manufacturing interests; others have claimed that Dr. Wiley would engineer the selections so as to favor his theories. It is probable that both are wrong; the President is likely to appoint five men who are entirely unprejudiced, and whose reputation is such as to give binding force to their decisions. Suspicion exists that the President is tired of all this racket.

As The National Provisioner suggested, in discussing the preservative question only a few days before the President's determination was announced, the submission of this question to such a commission will either make or break Dr. Wiley's reputation as a food authority. Those familiar with his professional rec-

ord pronounce him a "good agricultural chemist." He has demonstrated beyond cavil his abilities as a platform speaker and a writer for the press. He has shown a very ready wit, but also perhaps a rather loose tongue. It is probable that his love of picturesque expression has caused him to sacrifice truth to achieve effect. It is also probable that he has often been misquoted by sensational reporters and over-zealous press agents.

But such a loose though brilliant talker and writer would hardly seem to be the man to decide momentous scientific problems, and it is suspected that the authorities at Washington have at length come to that conclusion. Dr. Wiley's many spectacular and peculiar performances need not be rehearsed here; he is still giving them, as illustrated by his recent declaration before a Congressional committee concerning the alleged increase of kidney diseases through the use of modern food preservatives.

"The unvarnished truth," says a recent Washington dispatch, "is that the government lawyers whose duty it is to enforce the pure food law dare not put the doctor on the witness stand as an expert in a number of matters, because the record shows that he has changed his views without apparent reason." It adds, on the other hand, that "the findings of five eminent chemists would have weight with the most critical jury on earth." Which two statements may throw some light on the recent decision of the President.

TAFT IN PACKING TRADE

Dispatches to New York newspapers from Texas state that Charles P. Taft, brother of Secretary of War Taft, and associates who own a 100,000 acre ranch at Taft, Texas, have established a meat-packing plant there and "are making a fight against the beef trust." The dispatch continues: "Mr. Taft and his associates not only slaughter their own cattle, but they retail the meat direct to the people. They have established meat markets in all the principal towns of this region and have reduced the price of meat."

If this be true it looks as though brother Charles had abandoned his Cincinnati newspaper to try to carry the Democratic stronghold of the nation for his big brother in the coming political campaign. Cheaper meat will certainly appeal to the average voter, but whether a Texas Democrat can be induced to forsake his ancient allegiance in a moment of enthusiasm over "downing the beef trust" is a question. Brother Charles should also consider the well-known prejudice existing in the meat trade against retailing by a wholesaler. There are a good many hundreds of retail butchers in Texas, and each one presumably has influence. It would hardly do to antagonize them. It is feared this plan to carry Texas for Taft needs revising.

PRACTICAL POINTS FOR THE TRADE

THE SHORT RIB MIDDLE.

The justly popular short rib middle is a very acceptable cut of hog meat, and while considered inferior to its nearest relations, the clear back and clear belly, it is really superior, inasmuch as when "ribbed," providing they are of equal average, it is fresher and milder and not quite as much salt-burnt on the flesh side as the back and belly. And the rib, the good old salt spare-rib, boiled with kraut or cabbage, is far removed from being a loss. So don't despise the short rib middle, ye lovers of good bacon and whole-some. The big rough old "rib," of course, doesn't class, but at the price and for the purpose it serves, no other piece of meat would fill the bill.

Soaked properly and well washed and then smoked—or if not smoked, properly dried—the light and medium average of short rib middles cannot be beat. It is an easy cut to make for the packer, an easy basis to figure on and an economical cut for the retailer and consumer.

When desired as "bacon," not smoked, the principal point is to prevent "rusting," which can be effected best by keeping in an empty flour sack which has not been shaken out, and hanging in a cool, dry, dark place, and the longer thus kept the sweeter will it become. Again, there need be no fear of skipper flies in such storage.

A short rib middle is the side minus the shoulder and ham, with the rib left in. It is made of various sized hogs, according to the average weight of the piece required, and from all rough heavy hogs other than those required for mess pork. It is cured, as a rule, in dry salt, nothing else being used, except, perhaps, a little saltpeter to keep the color and perhaps to enhance it in some instances. It should not be, nor is it required to be bell-strapped.

Ordinarily a short rib middle will cure in one day to the pound; that is, a rib weighing 40 lbs. will be fully cured in forty days. But it should be turned at least once in that time, say from the fifteenth to the twentieth day. Clear backs and bellies will cure, according to average, in from twenty-five to thirty-five days.

Meats absorb so much salt, and often—in fact, generally speaking—too much salt is used, especially in the dry salt process. This is a useless waste. However, clean "foot salt" can be utilized for pickle. But what is the use of having more "foot salt" than necessary?

All short ribs should be pumped with a full strength pickle as often as the size of the piece requires, from one injection in the smaller pieces to five in the larger.

LOSS OF STRENGTH OF PICKLE.

Meats put in a pickle of 80° will lower its strength to 60° in the time taken to cure.

GREASE LEFT IN HOG TANKAGE.

The percentage of grease left in hog tankage after pressing depends altogether upon the manipulator. If the cooking is thoroughly accomplished, the tankage pressed as hot as possible under the highest admissible pressure, passed on to the dryer and dried down to the proper basis of moisture, the percentage of fat in the fertilizer upon analysis should not exceed five per cent. The more bone there is in the tankage the easier and more effectually the grease is expressed therefrom.

Too much importance cannot be attached to the necessity of handling all tankage as quickly as possible. It is advantageous in every respect to do so, hence see that it is done not once in a while, but all the time. Decomposition is the worst possible foe to the fertilizer department, consequently every precaution is necessary to avoid such a condition gaining foothold.

An odorless fertilizer plant must not for one moment be considered an impossibility. Remember, the higher your tankage analyses are in ammoniates the greater the value of the tankage.

PIG TAILS.

A packer in the West asks where he can find a market for his pigs' tails and how they are to be put up for market. In most cases, especially in the large cities, the tails are sold fresh to butchers for consumption by customers of foreign extraction. Pigs' tails at the present writing are worth in Chicago, fresh, 4½ cents per pound, and the supply is cleaned up every day by the retail butchers, principally from the Polish and similar foreign settlements.

Where there is a surplus, which is not very often, the tails are sometimes frozen and sometimes pickled in vats in a 60 to 70 degree pickle, according to the length of time they are to be carried, or according to the individual idea of the strength of pickle most satisfactory. They are packed in all kinds of receptacles, from boxes and kits to tierces, either with or without pickle, as ordered. When "offered" on the market they are in tierce lots in pickle, as a rule. It may be safely said that the greater part of the pigtail output is used fresh and for local consumption, at least as far as Chicago and other large cities are concerned.

SAUSAGE OR CANNING ROOM JELLY.

To make a good jelly for sausage and canning room purposes, scald the knuckle, rib and similar bones, then cover with clean water in an open kettle and boil slowly for 12 hours, replacing the evaporated water from time to time. The resultant water (jelly) is then drawn off through a strainer and is ready for use.

TEMPERATURE OF KETTLE LARD.

Kettle rendered leaf lard should be kept at 240° F. for 6 hours. If back fat and stearine is added the temperature should be 260° F. Draw into tins at 200° F., and into tierces at 110° F.

LARD SHRINKAGE IN RENDERING.

Fat will ordinarily shrink twenty per cent. in rendering. Leaf lard will shrink up to ten per cent. in rendering.

TO CUT AND PACK SPARE RIBS.

Spare ribs should be packed at 280 lbs. per tierce. They should be cut in halves, lengthwise.

SODIUM NITRATE IN DRY SALT CURE.

If nitrate of soda is used in dry salt curing, it requires nearly one-half pound per side.

PERCENTAGE OF LARD FROM HOG.

Rendered lard runs 3 per cent. and prime steam 10 per cent. of the weight of the hog.

NEW PATENTS.

French patent, No. 372,566. The patent refers to an oil press fitted with an inner and outer filter, the latter being adjustable by means of screws. The inner filter is provided with a heating coil. The material, such as cottonseed, etc., is fed in at the top and is distributed uniformly by a cone which is above the inner filter. The press residues are removed through an annular space, while the oil escapes through the apertures.

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FOR PURCHASING DEPARTMENTS

SAVING MONEY IN CLEANING HOGS.

The hog scraping and polishing machine designed by J. W. Kohlhepp and put on the market by The Albright-Nell Company of Chicago has met with so much success and has given such satisfactory results to its users that the manufacturers feel highly elated. This machine was fully described and illustrated in the columns of The National Provisioner, and a working model exhibited at the American Meat Packers' Association convention attracted widespread attention. The National Provisioner has received a communication from The Albright-Nell Company concerning the progress made in marketing this machine, and the results which have been obtained from its use, which will be of interest to packers. The Albright-Nell Company says:

"We recently sold a large-size machine to the Western Packing & Provision Co., Chicago, whose president, Mr. James S. Agar, is well known as an up-to-date packing house man and is also the president of the American Meat Packers' Association. This machine will be installed during the coming week, and we are glad to say that Mr. Agar bought his machine upon the general record of our machines, and especially upon the record of the machine we installed last November in the Agar Packing Company's plant in Des Moines, Iowa.

"The machine which we recently installed in the Hammond Packing Company's plant in Chicago is handling 480 hogs per hour and is doing the most perfect work that we have ever done, and the number of men that we are able to save as compared to the men that were required to operate their upright hog scraping machine is very gratifying.

"In addition to this saving in cost of operation, the general appearance of the Hammond hogs is so improved that the improvement in appearance of meat alone would justify the change they have made from the steel scraping machine to our Kohlhepp hog scraping and polishing machine.

"The fact is becoming more evident as time goes on that our machine is filling a much needed requirement in turning out a perfectly clean hog. The particular cleanliness consists in our being able to remove all the black grimy stain from the skin, as well as the scurf. The hams, feet and heads are so thoroughly cleaned that very little additional labor is required to make them perfect, and it is easily apparent now to users of our machine, or to those that go and examine the work which we are doing, that our machine delivers a greater number of No. 1 hams than any other kind of machine.

"It is well understood that there is always a certain percentage of No. 2 hams in the average run of a week's killing, no matter what class of hogs is purchased, but this percentage, whatever it would be with other scrapers, or even if done by hand, will be materially less when our machine is used. In some recent tests of our machine, in comparison with the machine with steel scraping knives, the percentage of No. 2 hams has been reduced by our machine to one-third the number of the steel scraping machine, which alone is a very valuable commercial advantage.

"The efficiency of our present work is the highest that we have ever turned out, due to our making during the past few months some very important improvements in our rubber beaters. Not only do they do better work, but they last very much longer. We have also added to the mechanical construction of our machine, but the important improvement is in the rubber beater and while this produces the excellent work of our present machine, yet this form of beater is easily adapted to all of the machines we have ever sold, so that this improvement is now within the reach of all the users of our machine."

VALVES FOR POWER PLANTS.

Jenkins Brothers, the well-known manufacturers of valves and "Standard '96" packing, with offices in New York, Boston, Philadelphia, Chicago and London, have issued a supplement to their recently published catalogue. This supplement is devoted to a description of extra heavy gate valves for 250 pounds working pressure, and medium pressure gate valves for 150 pounds working pressure, and contains illustrations, specifications and prices.

The heavy valves are suitable for extra high pressure and temperature steam and water service, and are especially adapted to meet the requirements of modern high pressure power plants. They are designed for 250 pounds working steam pressure, have an ample factor of safety, and are tested to 800 pounds hydraulic pressure. They are of the double face, solid wedge type, and are made either with inside screw, stationary spindle, or outside screw, rising spindle. The bodies and bonnets are made of high grade cast iron, and the shape and distribution of the metal is such as to not only insure castings entirely free from internal and shrinkage strains but also to secure perfect rigidity and resistance to the severe stresses incident to the service for which they are intended. The body is tapped and faced for seats at exactly the same angle as the faces of the wedge, seat rings are made of hard bronze and screwed to shoulders which make perfect joints, and the rings can be removed and renewed whenever it may be found necessary.

The medium pressure valves are intended for medium heavy pressure steam and water service of all kinds, and while they are somewhat lighter, the design follows closely the same lines as that of Jenkins Brothers' extra heavy gate valves and possess the same valuable features, the shape and distribution of the metal being such as to not only insure castings wholly free from internal or shrinkage strains but to insure the most perfect rigidity and resistance to the stresses incident to the service for which they are intended. They are designed for 150 pounds working pressure, have a large factor of safety, and are tested to 500 pounds hydraulic pressure.

LARGEST MARKET REFRIGERATOR.

The Brecht Butchers' Supply Co., of St. Louis, with branches in Denver and New York, have just completed and shipped what is said to be the largest and finest market refrigerator that has ever been built. It was a special design and built for Messrs. Freund Bros., of St. Joseph, Mich. The box proper has a frontage of 15 feet, 24 feet deep and 13 feet high, with a partition on one side, making a total frontage of 21 feet. The wood in the front is select quarter-sawn oak; four large round fluted columns support a massive

cornice, the cornice being embellished with 6 inch square bevel French mirrors. The entire front and partition is inlaid with embossed tile, and in the centre of the refrigerator is framed and placed a large solid piece of snow-white tile, on which the name of the market proprietor is set in gold letters.

There are three rooms. The large room is for storage purposes, and is equipped with tracking. All inside fittings were especially designed for convenience, and the refrigerator as a whole bears testimony that the manufacturers are leaders in this line of work. The people in the city of St. Joseph, Mich., feel proud of marketmen progressive enough to install such a fixture.

MODEL MODERATE SIZE MEAT PLANT.

The new cold storage and slaughter house buildings for Kugelman Bros., Piqua, Ohio, have just been completed. They were designed, built and equipped by The Cincinnati Butchers Supply Co. The plant, though of moderate size, is a model for practical arrangement, is strictly sanitary and shows what can be accomplished for smaller packers.

Boss cold storage and roller doors were used on the refrigerators. The equipment consists of boiler and engine, tanks, fertilizer dryer, Boss cattle knocking pen, Boss senior hoist, Boss meat cutter, Boss meat mixer, Boss switches and Boss smokehouse carriage system. It is complete in every detail. Kugelman Bros. are proud of their fine plant and equipment and they have good reason to be. Such a plant and equipment is money well invested.

BLADDERS AND SHEEP CASINGS.

James Hedges & Co., U. S. Yards, Chicago, manufacturers of bladders for all purposes for the domestic, English, French and Holland markets, are also importers of English sheep casings of the highest quality and largest capacity. This concern does an enormous business in bladders, perhaps one of the largest, if not the largest in the United States. Mr. Hedges, president and general manager, says of the English sheep casings he carries that he never has a complaint; in fact, he has never handled any casings which gave such good general satisfaction.

BOSS HOG SCRAPER AT WORK.

Zehner Bros. Packing Co., of Toledo, O., are now using their Boss hog scraper. It was installed by the Cincinnati Butchers' Supply Co. and is doing very satisfactory work.

Experts in every branch of the packing-house industry can find lucrative employment by keeping an eye on the "Wanted" department, page 48.



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ICE AND REFRIGERATION

NEW CORPORATIONS.

Hot Springs, Ark.—The Gibson and Draughan Cold Storage Company has been incorporated with a capital stock of \$25,000. W. M. Draughan is president.

Terrell, Tex.—The Terrell Ice Company has filed articles of incorporation giving its capital stock as \$60,000. P. G. Whaley, W. L. Martin and E. Key are the incorporators.

Paterson, N. J.—The Pure Ice Company has been incorporated with a capital stock of \$50,000 by W. T. Gutherson, W. H. Rogers and W. O. Mickel.

ICE NOTES.

Louisville, Ky.—The Independent Ice and Coal Company has received a permit to erect its new ice plant. It will cover a piece of ground 60 x 160 feet and cost around \$15,000.

Warren, Ark.—The Warren Cotton Oil Company has decided to install an ice plant.

Ballville, O.—The Valley Farm Creamery and Lighting Company will arrange for the rebuilding of the plant recently destroyed by fire.

Mankato, Minn.—The creamery plant of the Smith's Mill Co-operative Dairy Association has been destroyed by fire, with \$6,000 loss.

Jersey City, N. J.—Robert S. Ross, of the

Third National Bank, filed his bond for \$25,000 as permanent receiver of the New Jersey Ice Company last week and is now in full charge of the affairs of that concern. He secured an order in Trenton from United States Circuit Court Judge Lanning permitting him to go ahead and dispose of the property of the company for the benefit of the creditors. The total liabilities are estimated in round figures at about \$280,000, and of this sum \$150,000 stands in mortgage bonds.

New Albany, Ind.—John O. Nevlan has purchased property in East Eleventh street and will erect another ice plant.

Cincinnati, O.—The Merchants' Ice and Cold Storage Company has received a permit for the erection of its new steel and concrete plant, the cost of which is to be \$200,000.

Logansport, Ind.—William H. Haas has been appointed receiver for the Logansport Ice and Cold Storage Company.

Ogden, Utah.—The large ice house belonging to Thompson & Stone has been destroyed by fire.

Waco, Tex.—J. E. Egan, formerly manager of the Big Four ice plant, but who has been holding a similar position at Alexandria, La., for the last few years, will return to Texas and to Waco the middle of this month, and will be the supervisor of all ice plants of

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the Anheuser-Busch people in Texas and Louisiana. Edwin Harding of this city has gone to Alexandria and will be manager of the Alexandria Ice and Cold Storage Company.

Houghton, Mich.—The Scheurman Brewing Company will add a number of improvements to its brewery, among which will be the installation of a new refrigerating plant.

Jersey City, N. J.—A creditors' petition in bankruptcy has been filed against the New Jersey Ice Company, whose principal place of business is at Stuyvesant, Columbia County, N. Y., but which operates in this city.

Bastrop, Tex.—It is reported that W. Bayne of Fort Worth, Tex., will install a 20-ton ice plant at this place.

Conway, Ark.—The Board of Trade is contemplating establishing a 10-ton ice plant.

Dickson, Tenn.—A company is being organized here by G. W. Scheuing of Nashville, to have a capital stock of \$15,000 for the purpose of establishing an ice plant.

Tulsa, Okla.—J. Shumway of Kansas City, Mo., is reported as contemplating the establishment of an ice cream plant here.

Washington, D. C.—Chapin-Sacks Manufacturing Company has had plans prepared for an additional building to be erected and equipped for manufacturing ice cream.

Canal Dover, O.—Minor & Son, meat dealers, are to install a refrigerating machine in their market.

Practical trade information may be found every week on page 20. Do you make it a habit to study this page?

OVERHAULING A REFRIGERATING PLANT.

By A. J. Albright.
(Concluded from last week.)

Water Supply.

Assuming that the plant has been shut down and the charge drawn, it is next in order to give everything in sight a thorough overhauling. One should properly begin at the water supply and see that the apparatus for pumping is in good condition. Examine the well if it is a well or take a good look at the conditions around the intake if the water is drawn from a stream. See that the foot valves are right and in good condition and that the strainers are sound and not choked up. If there has been a scarcity of water during the previous season, take means to increase the supply by deepening the well or otherwise as necessary. If no more water can be had, the supply must be conserved, and for this purpose it will be necessary to consider the installation of a cooling tower. If



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**ICE
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the water is impure and causes scale in the boilers, it may pay to set up a water softening apparatus. This is especially advisable if it is a can ice plant.

Attention should next be given to the boilers. Perhaps during the past summer the engineer has seen how a small change in the arrangement of the boiler room will enable the firemen to handle the fuel to more advantage. This is the time to make any changes and improvements that may seem to be necessary or worth while. The furnace and boiler should be examined as if the life of everyone in the plant depended on the thoroughness of the examination. An engineer who is afraid to soil his hands in order to get in a boiler and know its condition is not the engineer who should be in the plant or the one for whom this article is written. Perhaps the grate surface is not well proportioned to the work required of the boiler or it may be that the setting of the grate bars should be changed or an alteration made in the bridge wall or the flue. Examination may show inequalities in the area for passages of the gases at various parts of the flue and uptakes so that the draft is reduced. By making a small change at one of the smaller openings great benefit may be had. Again there may be openings in the setting or stack that look small, but that play a big part in killing the draft. Take a good look into every nook and corner and see if the cleaning doors fit tightly.

Go over the brick setting and detect every crack no matter how small. Fill it up, for thereout goes a lot of heat that costs money. Look for cracked plates or leaky rivets and see if the tubes need expanding into the heads. Get inside the boiler and see that it is as clean as a bell. All scale out and no defective braces or pitted plates that have not had attention and the remedy applied. See that the gaskets on the manhole and hand-hole plates are good and sound and capable of withstanding the pressure of the boiler. Overhaul the water column and connections and fix that leaky gauge cock. Take the whole outfit from the sole of its foot to the crown of its head and imagine you are the outfitter.

The Pumps.

Get at the feed pumps, brine pumps, water pumps and all the small apparatus around the plant. Go over the air compressor, the air lift and everything down to the can filler. See if any of the cylinders or rods are scored and make sure that the pistons and packing rings are in good condition and the stuffing-boxes properly packed. See if the valves are right and the stems straight—they may have become warped. Take up the lost motion in the valve rod connections and then get into the water end of the pumps. See that the valves seat properly and that the springs are in good condition and strong enough to hold the valves to the seat with the necessary firmness. Clean out the leaves, sticks, sand, etc., and make sure that your work on the suction line is such as to prevent altogether or minimize the amount of this material that will get into the pump during the coming season. Put in good clean packings wherever necessary, even though the old may not be worn to a frazzle.

Piping System.

Go over all the piping and find that elbow that has been supporting the weight of a



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We want every packer who is thinking of installing refrigerating machinery or making any changes to hear our story before he makes any decision. We like to get inquiries and to answer them.

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whole piping system for the past season. See that it has proper assistance for the future and take care to provide for expansion and contraction everywhere. Put in additional drains where they seem necessary and provide for making that extra connection that you would like to have had last summer. See to the pipe joints and stop those leaks. Take a walk over that sloppy place where the water has been leaking and decide to stop the waste at once. Replace those valves that would not shut off the water or steam when closed tight. Take no chances and don't say, "Well, I don't use that fellow much any way." Cover the pipes with good insulating material, where heat has been going to waste.

When it comes to the compressors and engines the engineer has got to be a machinist to know what must be done. He must know every detail of the machines to see where any of the bearings have worn and then he must be the machinist to bore them out round and put in the bushings to bring them back to the proper size. Every part of the compressor and engine should be taken down so that the whole is as it was before assembling in the shop of the maker. All grease, grit, scale, dirt and the products of wear must be cleaned off. Regrind valves, smooth up piston rods, fit new piston packing rings, new valves, new parts and do whatever a critical examination shows to be necessary to put the machinery in such condition as when new. The parts may not be new, but the distances from bearing to bearing, etc., will be the same as when just out of the shop. See that the lubricating ducts are clear of all obstruction and that all oil cups, etc., are in fine condition. Every working part must be perfectly smooth and every bearing perfectly in line.

Tank and Expansion Coils.

Probably the freezing tank has not been examined since the plant was put in operation. The insulation may be water logged and all the pipes may be leaking ammonia. Take off the tank covers and frames, clean, dry, repair and paint them. Examine the insulation and if it is wet rip it out and put in dry stuff, taking care to prevent its getting wet in the future. Blow out each of the expansion coils separately, scrape, clean and paint them with rust proof paint. Remove and replace or thoroughly repair any split or defective pipes. Examine the gaskets at all

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Atlanta, 50 East Alabama St., Morrow Transfer Co.
Birmingham, 1910 Morris Ave., Kates Transfer & Storage Co.
Jacksonville, Park Bldg., St. Elmo W. Acosta.
New Orleans, Magazine and Common Sts., Finlay, Dicks & Co., Ltd.
Liverpool, 19 South John St., Peter H. McQuillan & Son.

flange connections and see that they are sound. Do the same for the ammonia condenser and all the piping of the system. Clean out the exhaust steam side of the system to make sure that there will be no trouble from oil or rust in the ice cans. Put new charcoal in the filters after they have been thoroughly cleaned.

Finish the work by cleaning up around the premises and fixing up such little conveniences as tool racks, boxes for fittings, cupboards for packings, etc. Take down the cobwebs and whitewash the walls, using an air spray connected to the air compressor. Go over every detail of the plant and see that it is in as good condition as you can put it. If you have an absorption machine or run your compressor on coolers, the work will be much the same and may be summed up by saying, "Go over everything with tact and judgment and above all with thoroughness." It may be a big job to get at those rectifier pans, but it is better to get at them than to cut down capacity next summer on account of cracked pans. Perhaps you may be permitted to pass by this part of the apparatus if you have a dehydrator installed or are using steel pans.

INSULATION AND REFRIGERATION.

The description of the D. B. Martin Company's new packing plant at Philadelphia, which appeared recently in the columns of The National Provisioner, has aroused interest among packers and users of refrigeration, and those who were mentioned by The National Provisioner as having had a hand in the construction and equipment of this plant have received many inquiries concerning the work. In reply to one inquirer who asked concerning details of refrigeration and insulation, Mr. John R. Livezey, of Philadelphia, the insulation expert, furnished the following information in his answer:

Nothing but sheet cork was used in the insulation of the cold storage rooms in this plant. The walls were composed of either brick or hollow tile, and to this was attached the sheet cork with Portland cement. To the first layer of sheet cork was attached the second layer of sheet cork with Portland cement. The insulation of the ceiling of the D. B. Martin plant was put on top of the roof construction, which was of re-inforced concrete. The sheet cork was laid in hot asphalt and swabbed over the top with hot asphalt and then a regular asphalt flooring put on top of this, which formed the weather-proofing for the roof. In the original description in The National Provisioner, it is stated that 6-inch was used in the roof construction. This is wrong, as 4-inch only was used for the coolers, but for the freezers we did put 6-inch on the exposed walls and on the ceiling.

As to the matter of a system for refrigeration, to a great extent it is a question of taste. Some have used direct expansion and changed to brine, and some vice versa. A great many packing houses to-day are using direct expansion; but with direct expansion, you will bear in mind that the time the refrigeration plant is shut down the cooling ceases, whereas with the brine system you usually have a large storage tank, and with the low temperature you can still continue the cooling-off period without running the refrigerating machine.

I have, in a number of cases, installed large insulation in plants where they have had direct expansion pipes in the rooms and brine tanks suspended from the ceiling in which there is an ammonia coil. When the machine is shut down this brine, being cooled to a low temperature, helps to maintain the temperature in the room until the plant is again in operation. We have just laid out complete and finished a plant of this character, and it is working very satisfactorily. In the D. B. Martin plant part of the work is on the brine system and part on the direct expansion system.

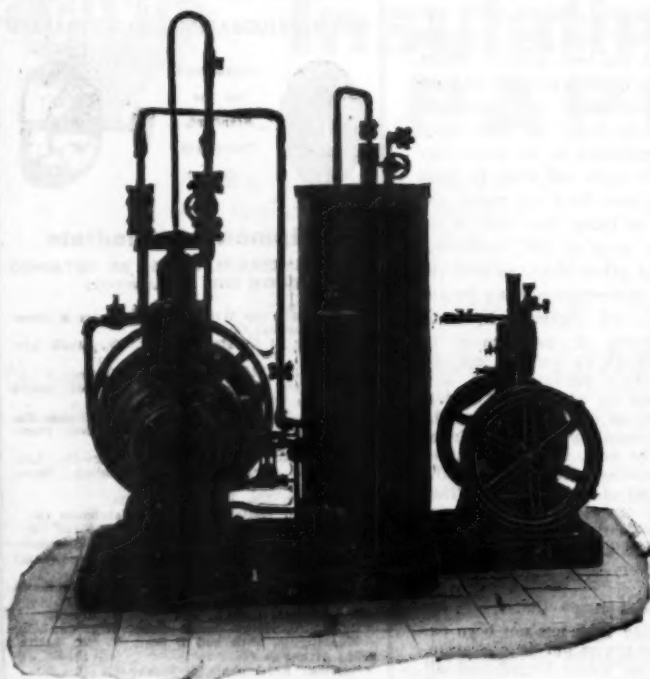
As to the matter of insulation, in a general way, I can say to you that, at least in this part of the country, the cork insulation as compared with wood, value for value, is no more expensive, and in fact is a little cheaper. For example, 1 inch of sheet cork is just as efficient as one airspace against brick walls, and 2 T. & G. boards; 2 inches of sheet cork is equal to two airspaces, and 4 T. & G. boards and 3 inches of sheet cork is equal to three airspaces and 6 T. & G. boards. In all of the above airspace constructions, paper must be between the boards. The advantages of the sheet cork over the wood construction is that you have absolutely tight airspace in minute form in the sheet cork. This is a permanent construction and will outlive wood construction many times under most conditions.

It is absolutely impossible for a carpenter to put up wood and airspace construction to make absolutely tight airspaces, and furthermore such a construction will deteriorate as time goes on, the efficiency being reduced each year, while cork will remain the same.

It is best to use 4 inches of sheet cork instead of 3 inches, because it will save three-fourths of the heat unit per degree of difference per square foot of surface in 24 hours more than the 3 inches, which makes it 27 per cent. more efficient. This is well worth the difference in cost, and it will pay a handsome interest on the additional investment. Wood construction, to equal four inches of sheet cork, would have to be 8 boards and 4 airspaces against a brick wall, or about 12-inch thickness, and from this you will note that you are practically saving 8 inches of space all around the room.

As to insulating the floors, the sheet cork can be laid in hot asphalt swabbed, and coating put on top in the same manner, then an asphalt flooring or cement floor again put on this, making this part of the work absolutely waterproof.

Practical working hints for the trade may be found every week on page 20.



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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the bbl. except lard, which is quoted by the cwt. in tcs., pork and beef by the bbl. or tierce, and hogs by the cwt.

Liberal Hog Supplies Still the Main Factor—Lower Products Prices and General Depression—Steadily Accumulating Stocks in Europe and This Country—Large Consignments, Especially of Lard—New European Demands of a Restricted Order Home Distributors Buying Carefully Against Good Full Consumption.

The hog products markets have been tending, for the week, much as it seemed probable they would, essentially in buyers' favor. Declines in prices were most important in Thursday's trading, in sympathy with the grain markets and from hog supplies.

We had been of the opinion that the products market prices would be further upset in buyers' favor, and that there would be prompt sellers under a tame look of trading affairs and hog supplies.

There are no market symptoms that imply a marked variation from an easy tendency of prices. For the long run of the market the outlook is increasingly unsatisfactory through the gradual piling up of stocks in the Western and European markets, and from prospective hog supplies.

It is true that materially larger stocks of the products, which seem probable on present calculations of the hog supplies of the country, may at length, or after a few weeks, induce efforts of leading packing interests for bullish movements of prices. (It should be understood that a strong tendency of prices always awakens demands.)

But the near future of the market is dispiriting. The commercial situations gener-

ally, from current indications, are not likely to be for some weeks to come in substantial degree back of any efforts that might be made for more regular prices.

It is probable that if stocks of the products increase in the near future as materially as it seems likely they will, the buyers will retain an advantage. The estimated stock of lard at this writing (Thursday) at Chicago is 36,000 tcs., against 20,404 tcs. February 1.

It may be a later period of the season than usual, after the packing is substantially made, before there is a marked recovery of tone to market prices.

The transferring of productions from the Western packing points to the European markets has been for some time of a considerable order. In the previous week nearly 30,000 tierces lard were sent to Europe, on contract deliveries and in the way of consignments. A considerable load is by the shipments taken off the Western markets; but at the same time Europe is getting a burdensome supply. New demands thence are of a restricted order.

The increased supplies upon the European markets not only by the deliveries from this country but by home productions, cheapen the market supplies abroad, and may further do so, thus reacting upon efforts in this country for steadier markets.

Notwithstanding the liberal supply moved out of the Western markets, there is an added holding upon them from the beginning of the month because of exceptionally large productions. Moreover, there is seemingly an enormous hog supply yet to be moved for-

ward; therefore, every probability of considerable additions to held stocks of the products in this country and Europe.

There is a liberal home consumption, despite the fact that consumers are not reporting, on the whole, as favorable buying prices as the wholesale market rates imply to them they should have. In other words, there seem to be considerable grumbling among consumers of seemingly pretty stiff prices held by many retailers in comparison with the open market rates for first hand distributions.

The products are generally upon a good consuming basis, so far as, at least, concerns prices from first hands, and if general trade conditions awaken to the life expected by the spring months there should be a marked addition to the current rate of consumption.

The distributors to the home consumers are compelled to buy steadily; but they are not as a rule materially anticipating needs of consumers' demands upon them. The distributors feel that prices may be more in their favor as the season wears along, because of the large hog supplies, therefore contract ahead for supplies with some reserve.

The shipments out of the Western markets show that the South is taking increased quantities of sides and bellies. The South-western markets are freer buyers of meats and moderately of lard. The Eastern markets are getting rid of their own productions promptly, and are furnishing a fair number of orders to the Western markets.

The speculation is likely to remain slow until the extent of hog supplies are better

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determined, and the products markets taken hold of for more regularity.

The hog supplies through the week have been at several of the packing centres the largest ever had. From the beginning of the so-called winter packing season the all-around hog supplies at the packing points are decidedly in excess of those for the corresponding time in the previous year.

The average prices of the hogs for the week have varied little from those of the previous week, and are still about \$2.70 per hundred pounds less than in the previous year at this time and about \$1.50 per hundred pounds less than two years ago.

The average weights of hogs received at the packing points are still materially under those of last year, and are likely to further run so for the remainder of the season in consideration of the cost of corn. Some of the Western packing points have had as their receipts the smallest average weights of the hogs since 1902.

The steady loss in the hog weights, which for the last week was fully 7 lbs. under the corresponding week in 1907, and 2 lbs. less than in 1906, emphasizes the point that hogs are being hurried out of farmers' hands. It may mean, as well, that we are coming upon the period for exhaustion of surplus marketable hogs.

The substantial profits prevailing in the marketing of the hog products urges prompt offerings of their supplies; but it would not follow that material further declines in the products prices can take place. The prices of hogs are kept down by their enormous supply position, with the fact that the farmers are forced to market the supplies by the full prices of grain.

There has been more or less unloading of "long" stuff through the week, on the protracted weakness of the market. Yet a considerable "long" interest is still held, especially by foreign markets. There has been some covering of contracts, and the "short" interest is now inconsiderable in either the May or July options.

However, some trade expressed opinions of ultimately materially lower prices, and as they are based upon the supply position and the unimproved general commercial situations, it is not observed that it culminates in "short" selling.

The markets allied with hog products are slacker even than they were in the previous week. The tallow and grease prices are weaker upon the Western markets, and are held steady in New York only on account of a moderate supply. The soapmakers do not care to buy for accumulations, and export demands are of a reserved order. The cotton oil prices have yielded a trifle by reason of slow demands on export account and moderate buying of compound makers. Besides, there is now considerable accumulation of crude cottonseed oil at the mills. The beginning is noted of an accumulation of the refined at the seaboard.

The compound lard is in less active demand than in January, although selling at from 7¢ to 7½¢ for car lots.

In New York there is moderate export demand for pork at easy prices. Sales of 300 bbls. mess at \$14@14.50; 200 bbls. short clear at \$15@16.25; 75 bbls. family at \$17. Western steam lard is in moderate export demand; quoted at \$7.35@7.40. City steam lard is quiet; quoted at \$7. In city meats there are fair demands at unsettled prices; loose pickled bellies at 7½¢@8¢, for heavy to light averages.

BEEF.—Export demands are of a moderate order. Home trade buying is steady and fair of small lots at very regular prices. Extra India mess, tcs., \$21.50; barreled mess at \$10@10.50; packet, \$12@12.50; family, \$14.50@15.

SEE PAGE 30 FOR FRIDAY'S MARKETS.

Exports from the Atlantic ports:
Last week, 6,010 bbls. pork, 16,659,061 lbs. meats, 26,518,918 lbs. lard; corresponding week last year, 6,741 bbls. pork, 16,915,067 lbs. meats, 20,164,978 lbs. lard.

From November 1, 45,415 bbls. pork (49,

587 bbls. last year), 151,932,828 lbs. meats (150,941,800 lbs. last year), 194,332,647 lbs. lard (192,333,169 lbs. last year).

The decrease in the exports for the season from November 1 is shown as equal to 834,400 lbs. pork, and the increase 1,011,028 lbs. meats and 1,999,478 lbs. lard.

The United Kingdom has taken of the shipments from November 1, 11,155 bbls. pork (13,908 bbls. previous year), 124,774,941 lbs. meats (121,857,827 lbs. previous year), 74,433,192 lbs. lard (89,336,142 lbs. previous year), and the Continent 5,259 bbls. pork (5,769 bbls. previous year), 227,769,390 lbs. meats (231,944,976 lbs. previous year), 94,890,371 lbs. lard (71,928,519 lbs. previous year).

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York for the week ending Wednesday, February 11, 1908, were as follows:

BACON.—Antwerp, Belgium, 129,528 lbs.; Amsterdam, Holland, 47,220 lbs.; Bristol, England, 61,883 lbs.; Bergen, Norway, 16,015 lbs.; Cardenas, Cuba, 60,633 lbs.; Christiania, Norway, 80,767 lbs.; Colon, Panama, 2,748 lbs.; Omerara, British Guiana, 20,000 lbs.; Drammen, Norway, 16,130 lbs.; Genoa, Italy, 56,980 lbs.; Gibraltar, Spain, 3,400 lbs.; Havana, Cuba, 37,257 lbs.; Havre, France, 23,015 lbs.; Hamilton, W. I., 3,196 lbs.; London, England, 186,470 lbs.; Liverpool, England, 2,409,533 lbs.; Marseilles, France, 16,906 lbs.; Manchester, England, 35,532 lbs.; Para, Brazil, 17,667 lbs.; Pernambuco, Brazil, 20,684 lbs.; Ravenna, Italy, 34,350 lbs.; Rotterdam, Holland, 109,594 lbs.; Santiago, Cuba, 15,256 lbs.; Southampton, England, 77,412 lbs.; Venice, Italy, 31,316 lbs.

HAMS.—Antwerp, Belgium, 374,750 lbs.; Bristol, England, 6,479 lbs.; Cardenas, Cuba, 2,390 lbs.; Colon, Panama, 12,464 lbs.; Ciudad Bolivar, Venezuela, 1,882 lbs.; Cayenne, French Guiana, 1,340 lbs.; Curacao, Leeward Islands, 784 lbs.; Glasgow, Scotland, 295,613 lbs.; Havana, Cuba, 19,572 lbs.; Hamilton, W. I., 9,170 lbs.; Kingston, W. I., 698 lbs.; London, England, 160,098 lbs.; Liverpool, England, 2,978,285 lbs.; Martinique, W. I., 2,051 lbs.; Mexico City, Mexico, 672 lbs.; Manchester, England, 59,539 lbs.; Paramaribo, Dutch Guiana, 5,393 lbs.; Pernambuco, Brazil, 1,242 lbs.; Port au Prince, W. I., 2,081 lbs.; Rotterdam, Holland, 14,670 lbs.; Santiago, Cuba, 8,577 lbs.; St. Croix, W. I., 1,395 lbs.; Tampico, Mexico, 1,005 lbs.; Trinidad, Island of, 6,088 lbs.

(Continued on page 28.)

EXPORTS OF PROVISIONS

Exports of hog products for week ending Feb. 8, 1908, with comparative tables:

PORK, BARRELS.			
To—	Week Feb. 8, 1908.	Week Feb. 9, 1907.	From Nov. 1, 1907, to Feb. 8, 1908.
United Kingdom ..	1,341	1,710	11,155
Continent	779	754	5,259
So. & Cen. Am.	133	599	9,066
West Indies	1,456	1,671	13,776
Br. No. Am. Col.	2,181	1,970	5,121
Other countries ..	120	97	438
Totals	6,010	6,741	45,415

MEATS, POUNDS.			
United Kingdom ..	13,122,195	13,368,483	124,774,941
Continent	3,250,799	3,156,334	22,769,390
So. & Cen. Am.	24,700	97,000	1,664,625
West Indies	237,367	279,250	2,669,197
Br. No. Am. Col.	24,000	14,000	73,475
Other countries	1,200
Totals	16,659,061	16,915,067	151,932,828

LARD, POUNDS.			
United Kingdom ..	7,473,216	5,726,491	74,433,192
Continent	17,197,160	11,852,142	94,890,371
So. & Cen. Am.	450,950	697,655	8,189,290
West Indies	1,237,952	1,745,400	15,506,632
Br. No. Am. Col.	17,500	8,030	208,862
Other countries ..	142,500	135,350	1,104,800
Totals	26,518,918	20,164,978	194,332,647

RECAPITULATION OF WEEK'S EXPORTS.			
From—	From Nov. 1, 1907.	From Nov. 1, 1906.	Increase.
New York	5,414	6,378,750	10,224,050
Boston	179	4,581,200	3,102,377
Portland, Me.	57	2,012,725	238,200
Philadelphia	125	534,283	5,596,395
Baltimore	1,443,036	4,074,034
Mobile	78,290	101,280
New Orleans	179	121,825	1,778,150
Galveston	56	24,917	518,162
St. John, N. B.	1,484,125	931,230
Totals	6,010	16,659,061	26,518,918

COMPARATIVE SUMMARY OF EXPORTS.			
	From Nov. 1, 1907.	From Nov. 1, 1906.	Increase.
Pork, pounds	9,083,000	9,917,400
Meats, pounds	151,932,828	150,941,800	1,011,028
Lard, pounds	194,332,647	192,333,169	1,999,478

OCEAN FREIGHTS.

	Liverpool.	Glasgow.	Hamburg.
	Per Ton.	Per Ton.	Per Ton.
Beef, per tierce	2/	3/	15c
Oil Cake	10c	11/3	10c
Bacon	10/	15/	15c
Lard, tierces	10/	18/	15c
Cheese	20/	28/	48c
Canned meats	10/	15/	15c
Butter	25/	30/	48c
Tallow	12/6	17/6	15c
Pork per barrel	1/6	2/3	15c

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, February 8, 1908, were as follows, according to Lunham & Moore's statement:

Steamer and Destination.	Oil Cake.	Bacon and Cheese.	Hams. Tallow.	Beef. Tcs. & Bbls.	Pork. Tcs. & Bbls.	Lard. Tcs. & Pkgs.
1 Celtic, Liverpool	382	3876	534	205	264	1341
2 Campania, Liverpool	608	1000	95	18
3 Victorian, Liverpool	200	2512	1550	81	170	1426
4 Minneapolis, London	485	150	435	185
5 Philadelphia, Southampton	597	10	175
Kansas City, Bristol	150	2075
* Caledonia, Glasgow	1236	168	101	646
President Lincoln, Hamburg	320	75	25	3025
Noordam, Rotterdam	5869	250	30	73	25	1201
Kroonland, Antwerp	10842	569	250	552
Mohawk, Antwerp	10533
Kaiser Wilhelm II., Bremen	100	6
Kong Haakon, Havre	45	100	275
Louisiane, Havre	3373	200	500
La Savoie, Havre	65	10	100
Oscar II., Baltic	905	111	47	438	2403
Pandoria, Bordeaux	55	202
Calabria, Mediterranean	77	150	13	100
Laura, Mediterranean	90	275
Gallia, Mediterranean	25	125
San Giovanni, Mediterranean	50	25	25	1570
Total	30617	1190	12237	2495	781	686
Last week	11068	3495	11821	652	941	635
Same time in 1907	35394	6242	11674	2272	993	1926
1.—3,018 pkgs. butter. 2.—680 pkgs. butter. 3.—666 pkgs. butter. 4.—1,150 pkgs. butter. 5.—1,500 pkgs. butter. *Cargo estimated by steamship company.

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The markets at the East have been held fairly firm for the week. But at the West there had been some pressure to sell early in the week, more especially of other than the prime grades, with buyers getting some advantage. After the London sale the Western markets became steadier.

The trading upon the Eastern markets has been of a reserved order from the home soap-makers, and very quiet on export account; but the trading basis has been held upon a list of unchanged prices because of moderate accumulated stocks.

At the West there has been a good deal of held stock depending upon soapmakers' demands, in the absence of marked export interest.

The advices from the English markets had not been particularly disturbing to prices, except as they have implied feeble buying interest in the American tallow.

The English markets seem to have use for the Australian tallow, which is not in more than ordinary supply, and otherwise they are working upon, chiefly, their home productions, which are steadily increasing.

The London auction sale on Wednesday showed unchanged prices for beef and 3d. advance on mutton grade, with 1,200 casks sold out of 1,700 casks offered.

The commercial situations upon the English markets have improved in manufactured products, but they are absorbing raw materials more from held stocks, or of home productions and of River Plate and Australian importations, and neglecting in degree demands to America. The Continental demands upon the English markets are not of an especially important order.

It is quite certain that more important foreign demand than now had is needed upon the markets in this country for close absorption of supplies and firmer prices.

It is true that the productions of tallow in this country are less than they were at this time last year, and that they are likely to remain of that relative order for the season. All reports imply rather fewer cattle in the country than in last year, as well as of diminished average weights of the cattle from the high cost of feedstuffs.

But the consumption of tallow in this country is just now materially less than it was in the previous year, at this time, partly because of the current abundance of grease at low prices, as well as on account of general commercial conditions.

There is hope of livelier all around trad-

ing in manufactured goods when the spring months are reached, but hardly before then.

Our home soap makers feel that the outlook of business is so far from being of a cheering order for the next few weeks that they will hardly figure upon raw material supplies beyond quantities needed to carry them along.

But as careful buying is likely to be done through the remainder of the cold weather season the feeling is that when the spring months are reached the distributors will be compelled freely to replenish stocks.

The out of town melters of tallow are forwarding supplies in a very moderate way to the eastern and western markets, as disinclined to accept the current prices. The supplies at the west are chiefly added to by home packing.

The cottonseed oil prices, although easier than they were in the previous week, keep relatively high with tallow and grease. Under an ordinary business in manufactured goods, the beef and hog products would show much more material consumption than they do at present.

The New York City hoghead tallow last sold at 5½¢, and it is rather firm at that as a bidding price; melters have turned it down on bids for a named brand, and ask 5½¢.

The weekly contract deliveries of New York City hogheads will be made at 5½¢, unless otherwise stated in our closing market report. The New York City, special for export, is quoted at 5½¢ for hogheads, with the last sale at that; tierces quoted at 5½¢@6¢.

The city edible tallow is quoted at 6¼¢, at which 75 tierces were sold.

The country made tallow is taken up by the soap makers at irregular prices, ranging from 5½¢@5½¢, as to quality, chiefly at 5½¢@5½¢ for prime and choice, upon sales of 230,000 lbs.; exceptional lots at more money.

SEE PAGE 30 FOR FRIDAY'S MARKETS.

OLEO STEARINE.—The decline to 7¼¢ in New York, noted in the previous week, led to further sales of 470,000 lbs.

The market is now steady at 7¼¢ in New York and 7½¢@7½¢ in Chicago. Small sales in Chicago at 7½¢.

The compound makers do not express hope of getting the eastern markets materially cheaper, but think the considerable holding at the west may have further effect upon the prices there.

The compound makers did a fairly large business in compounds in January, but find slacker demands this month. The depressed look of the pure lard market, through continued large receipts of hogs, tends to conservative demands for the compounds.

So long as the pure lard market is of a discouraging order as concerns the possibilities of trading in compounds, it is unlikely that pressers will get a material advantage in the prices of stearine. The holdings of the stearine upon the eastern markets have been, however, considerably reduced and are very light outside of these of one presser.

LARD STEARINE.—Refiners' wants on the open market are small. Occasional demands show about 8½¢@8½¢ as market prices.

OLEO OIL.—Rotterdam is much more freely buying and prices have advanced. The general market is strong. Sales in Rotterdam of 3,000 tierces at 56 to 58 florins, and reports as high as 59 florins. Rotterdam quotes 58 florins New York quotations: Extra, 10¢; prime, 9¼¢@9¼¢; No. 3, 8½¢.

COTTONSEED STEARINE.—Foreign markets are steady buyers, and productions do not accumulate materially. Quoted at about 6¢ per lb. for double pressed.

LARD OIL.—Trading is improving slowly in small lots and at steady prices. Prime quoted at 70¢@72¢.

GREASE.—Home soap makers buying shows moderate improvement at easy prices. The pressers are doing little. Export buying is of a limited order. Prime grades hold at steady prices; other qualities favor buyers. Quotations: Yellow, 4½¢@5½¢; house, 4½¢@5¢; bone, 4¼¢@5¼¢; brown, 4¼¢; white, 5¼¢@5½¢.

GREASE STEARINE.—More freely offered and hard to sell at easy prices. Quotations: Yellow, 5½¢; white, 5½¢.

NEATSFOOT OIL.—Freer business in small lots on wants for consumption at more regular prices. Nominal prices are 85¢ for 20 cold test, 78¢ for 30 test, 65¢ for 40 test.

CORN OIL.—Demands are better; the market prices are now firm. Car lots quoted at \$4.85@4.90.

PALM OIL.—Trading is of a small order at barely steady prices. Quotations: Prime red at \$5.95@6.12½; Lagos at 6¼¢@6½¢.

COCOANUT OIL.—Spot lots are held firmly on moderate supplies. There are insufficient demands for future deliveries, and unsettled prices. Quotations: Cochin on spot, 8¢@8¼¢, and February and March shipments, 7½¢. Ceylon at 6¼¢@7¢ for spot and February and March shipments at 6½¢@6¾¢.

PRODUCE EXCHANGE NOTES.

Memberships about \$250@275.

New members: Walter A. Chambers, Carl F. Braun, C. P. Dongan, W. D. Harnett, Jr.

Visitors: M. H. Gernet, Montreal; Alfred Crentzbury, H. Heinseye, Hamburg; T. A. Springmann, London; A. G. Thomsen, Montreal; C. J. Blylins, Minneapolis; A. J. White, James Bradley, Chicago; H. J. Gill, Cincinnati; W. G. Hegardt, Duluth.

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Members American Meat Packers' Association.

EXPORTS OF HOG PRODUCTS.

(Concluded from page 26.)

LARD.—Antwerp, Belgium, 1,602,779 lbs.; Amsterdam, Holland, 27,115 lbs.; Aarhus, Norway, 5,500 lbs.; Barbados, W. I., 49,522 lbs.; Bordeaux, France, 750,029 lbs.; Bristol, England, 34,000 lbs.; Bergen, Norway, 15,585 lbs.; Black River, Jamaica, 1,800 lbs.; Curacao, Leeward Islands, 8,303 lbs.; Cardenas, Cuba, 127,398 lbs.; Cayenne, French Guiana, 9,398 lbs.; Copenhagen, Denmark, 124,013 lbs.; Catania, Sicily, 14,425 lbs.; Ciudad Bolivar, Venezuela, 8,825 lbs.; Colon, Panama, 28,100 lbs.; Demerara, British Guiana, 43,132 lbs.; Dusseldorf, Germany, 64,707 lbs.; Genoa, Italy, 92,750 lbs.; Gibraltar, Spain, 3,000 lbs.; Guayaquil, Ecuador, 22,942 lbs.; Glasgow, Scotland, 209,387 lbs.; Havana, Cuba, 179,913 lbs.; Havre, France, 21,400 lbs.; Hamburg, Germany, 128,400 lbs.; Hamilton, W. I., 1,855 lbs.; Kingston, W. I., 1,800 lbs.; Kolding, Denmark, 8,939 lbs.; La Paz, Brazil, 3,000 lbs.; Lagos, Africa, 4,254 lbs.; Libau, Russia, 10,789 lbs.; Liverpool, England, 2,073,900 lbs.; London, England, 625,596 lbs.; Martinique, W. I., 20,030 lbs.; Messina, Sicily, 9,500 lbs.; Mexico City, Mexico, 111,598 lbs.; Marseilles, France, 22,860 lbs.; Manchester, England, 541,591 lbs.; Naples, Italy, 8,500 lbs.; Nassau, W. I., 6,820 lbs.; Natal, Africa, 50,802 lbs.; Progreso, Mexico, 6,298 lbs.; Para, Brazil, 47,484 lbs.; Piraeus, Greece, 30,111 lbs.; Palermo, Sicily, 8,500 lbs.; Pernambuco, Brazil, 23,244 lbs.; Port au Prince, W. I., 55,335 lbs.; Puerto Plata, San Domingo, 4,500 lbs.; Rotterdam, Holland, 1,754,641 lbs.; Santos, Brazil, 40,000 lbs.; St. Croix, W. I., 600 lbs.; Southampton, England, 248,850 lbs.; Stockholm, Sweden, 31,554 lbs.; Santiago, Cuba, 51,659 lbs.; Savanillo, Colombia, 1,825 lbs.; Trinidad, Island of, 88,713 lbs.; Trieste, Austria, 193,557 lbs.

PORK.—Antwerp, Belgium, 25 bbls.; Barbados, W. I., 34 bbls.; Black River, Jamaica, 46 bbls.; Cayenne, French Guiana, 24 bbls.; Colon, Panama, 20 bbls.; Demerara, British Guiana, 58 bbls.; Glasgow, Scotland, 75 bbls.; 15 tcs.; Hamilton, W. I., 10 bbls.; Kingston, W. I., 18 bbls.; London, Eng., 10 tcs., 200 bbls.; Liverpool, England, 150 tcs., 615 bbls.; Martinique, W. I., 7 bbls.; Montevideo, Uruguay, 51 bbls.; Nassau, W. I., 39 bbls.; Paramaribo, Dutch Guiana, 220 bbls.; Port au Prince, W. I., 156 bbls.; Puerto Plata, San Domingo, 20 bbls.; Port Antonio, W. I., 25 bbls.; St. Croix, W. I., 15 bbls.; Trinidad, Island of, 40 tcs., 105 bbls.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York for the week ending Wednesday, February 11, 1908, were as follows:

BEEF.—Antwerp, Belgium, 245 bbls., 155 tcs.; Barbados, W. I., 102 bbls.; Black River, Jamaica, 11 bbls., 6 tcs.; Cayenne, French

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Summer White Soap Oil.

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CODES USED: { Private, Twentieth Century, A. R. C.
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CABLE ADDRESS
"COTTONOIL," Louisville.

Guiana, 126 bbls.; Colon, Panama, 78,951 lbs.; Copenhagen, Denmark, 145 bbls., 25 tcs.; Christiania, Norway, 25 bbls.; Curacao, Leeward Islands, 54 bbls.; Cardiff, Wales, 25 tcs.; Genoa, Italy, 30 bbls.; Glasgow, Scotland, 140 tcs.; Hamilton, W. I., 27,007 lbs., 25 bbls.; Kingston, W. I., 28 bbls., 5 tcs., 268,298 lbs.; London, England, 435,381 lbs., 25 tcs.; Liverpool, England, 2,068,086 lbs., 490 tcs., 85 bbls.; Martinique, W. I., 21 bbls.; Montevideo, Uruguay, 8 bbls.; Nassau, W. I., 25 bbls.; Paramaribo, Dutch Guiana, 268 bbls.; Port Antonio, W. I., 3,402 lbs., 8 bbls.; Port au Prince, W. I., 49 bbls.; Rotterdam, Holland, 25 bbls.; St. Croix, W. I., 24 bbls.; Southampton, England, 1,413,547 lbs., 1,462 tcs.; Stockholm, Sweden, 25 bbls.; Trinidad, Island of, 3,876 bbls.; 135 tcs.

OLEO OIL.—Antwerp, Belgium, 125 tcs.; Bergen, Norway, 35 tcs.; Constantinople, Turkey, 50 tcs.; Cypress, Island of, 20 tcs.; Copenhagen, Denmark, 620 tcs.; Christiania, Norway, 20 tcs.; Glasgow, Scotland, 40 tcs.; Liverpool, England, 70 tcs.; Mersino, 400 tcs.; Mitylene, Anatolia, 10 tcs.; Manchester, England, 400 tcs.; Piraeus, Greece, 25 tcs.; Rotterdam, Holland, 3,614 tcs.; Salonica, Turkey, 207 tcs.

OLEOMARGARINE.—Antwerp, Belgium, 38,019 lbs.; Barbados, W. I., 27,100 lbs.; Black River, Jamaica, 4,100 lbs.; Colon, Panama, 13,500 lbs.; Demerara, British Guiana, 6,000 lbs.; Guayaquil, Ecuador, 1,000 lbs.; Havre, France, 57,934 lbs.; Havana, Cuba, 4,512 lbs.; Hamilton, W. I., 2,180 lbs.; Kingston, W. I., 1,200 lbs.; Martinique, W. I., 15,000 lbs.; Manchester, England, 66,617 lbs.; Nassau, W. I., 1,350 lbs.; Paramaribo, Dutch Guiana, 1,000 lbs.; Port au Prince, 2,100 lbs.; Port Antonio, W. I., 1,500 lbs.; Santiago, Cuba, 4,800 lbs.; St. Croix, W. I., 3,105 lbs.; Trinidad, Island of, 11,700 lbs.

TALLOW.—Barbados, W. I., 1,250 lbs.; Genoa, Italy, 121,529 lbs.; London, England, 161,680 lbs.; Liverpool, England, 682,337 lbs.; Paramaribo, Dutch Guiana, 494 lbs.; Rotterdam, Holland, 248,950 lbs.; Venice, Italy, 76,118 lbs.

MEAT PRODUCTS IN COLOMBIA.

In reply to a communication from a Western packer concerning the trade in meat and meat products in Colombia, Consul Isaac A. Manning, of Cartagena, furnishes the following information:

The following statement shows the imports of meat and meat products for the year ended June 30, 1908, and the ten months ended

April 30, 1907, together with the imports from the United States:

		Ten months
	1906.	1907.
	Pounds.	Pounds.
Lard and products sold as lard, including refined beef tallow and cottonseed oil	1,082,585	45,128
Imported from the United States	1,058,088	45,128
Hams	11,063	7,871
Hams from the United States	8,187	3,936
Salted beef from the United States		6,100
Crude tallow	179,380	168,821
From the United States	170,588	137,231

*Crude tallow was imported from Panama to the amount of 27,405 pounds, which was, presumably, American tallow.

One of the reasons for the small importation of lard and lard products during the ten months of 1907 was that importers had loaded up heavily in 1906, and, again, the cheapness of the local products, which has been rather abundant. Of course economic conditions have something to do with it, causing reduction of buying power on the part of the people. This condition will no doubt pass away soon, as there is hope of improvement with the next year's crops.

Just what proportion of the lard imports was pure lard and what beef fat and cottonseed oil it is impossible to say, as no careful segregation of these importations is made on the manifests on file in the custom-house here.

One of the largest importers of provisions here stated to me that in Cartagena the sale of the prepared product (refined beef fat and cottonseed oil) exceeded that of pure pork lard, chiefly because of the difference in price, and that very few people seem to recognize the difference in material. For the interior of the country pure lard is preferred. The crude tallow is used for the manufacture of fine soaps and candles.

There is little sale locally for canned meats, and there should be a good demand for this class of goods for consumption in the interior, especially in the mining region, where food products are scarce. The imports of such articles are classed with "all other canned goods."

Customs duties are high on all these products, which tends to make the prices in a measure prohibitive for people of moderate means. Salt beef and pork pay 5.1 cents per kilo (2.2 pounds); canned and smoked hams and canned meats, 17 cents; lard, etc., 8½ cents; and crude tallow, 1.7 cents, all per kilo. A list of the principal importers in Cartagena accompanied Mr. Manning's report, and is on file in the Bureau of Manufactures, Washington, D. C.

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Oil Mill Superintendents' Association of the United States, the Texas Cottonseed Crushers' Association, the South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association

Sagging Markets—Freer Supplies—Dull Export Demands for Soap Grades—Buying Fairly Active of Edible Grades—Moderate Inquiry from Compound Makers—Increased Offerings of "Longs"—Light New Speculation.

The cottonseed oil market in New York weakened, for the week; it is tame at the noted declines in prices. The slackness and lower prices have been through an enhanced disposition to sell crude at the mills at lower prices, down to 28c. in Texas and 28½c. in the Southeast for March delivery.

It had been well understood that the prices in their only recent firm holding were influenced by the small surplus holdings of the refined at the seaboard and well controlled supplies at the mills.

There is now only a slightly increased supply of the refined in New York; further, it looks improbable that there will be a particularly burdensome supply here of it through this month, at least. There are considerable supplies of crude, however, on offer at the mills, outside of Texas, although not altogether at some of the low prices noted this week for the small sales.

The refiners and compound makers are slow buyers of the crude oil. The most urgent contracts with the foreign markets for the soap grades of the refined had been protected in January. New demands for that class of supply from the foreign sources are very light. Therefore the refiners show indiffer-

ence over the offerings of the crude oil. The compound makers are influenced in dullness in new buying by the adverse look of the pure lard market.

We are not expecting decided regularity to the prices of cottonseed oil in the near future, although there may not be sharp further declines in prices for either the crude or refined oil, however easy the market looks. At the same time an opinion is expressed that there is nothing in the general tone of the market for hope of marked advantage with sellers at once.

The export demands for other than edible grades are sluggish, especially for near deliveries, the soapmakers' demands are less than usual, and the consumption by compound makers has diminished.

There is a general feeling among consumers that cottonseed oil prices are out of line with the markets for other fats. The statistical position of the cottonseed oil itself, however, seemingly controls its prices.

It remains to be seen as to whether the cottonseed oil supply will prove sufficient for the throwing of its market ultimately in line with the unsatisfactory temper displayed in allied products markets.

There is nothing as yet exhibited in the way of productions pointing to a very marked surplus supply of the cottonseed oil for the season's requirements. The warehoused seed supplies have been offered for the week with some urgency and more freely bought up.

But there is considerable of a seed supply still to be had, and it may or may not be taken up by the mills, by which productions will be gauged. The course of the oil and meal markets in the near future will determine the attitude of the mills concerning further buying of the seed supplies.

It is concluded that even if the available surplus seed supply is well taken up, that the productions of the refined oil for the season would not be shown up to the volume had in the previous year, and they may be markedly less than then.

It seems clear, however, that the home consumption will be largely under that had last year by compound makers and soapmakers, in consideration of the generally modified commercial activity, as well as with the considerably lower prices than then of hog and beef fats as interfering with consumption of the cottonseed oil.

The relation of the less oil production and partial offset caused by falling off in present and prospective home consumption, has significance on possible requirements of Europe.

Needs of foreign markets may assume much more importance as the season wears along, on account of the European statistical positions of East India productions, as well as from the present and prospective prices for olive oil.

Even now the sesame oil is distinctly higher than the prices of the better grades of cottonseed oil in European markets; and

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MEAL, HULLS.

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AWARDED:

Chicago, 1893. San Francisco, 1894.
Atlanta, 1895. Paris, 1900.
Buffalo, 1901. Charleston, S. C., 1902.
St. Louis, 1904.



A quarter of a century's experience in making cottonseed oils, and nothing but cottonseed oils, ought to be worth something.

The fact that our business has grown to be one of the largest cottonseed oil businesses in existence ought to mean something.

It does.

If you are one of our customers, you know that it does.

If you are not, you cannot be getting all that is coming to you in quality, price and service, when you buy cottonseed oils.

We make this statement advisedly.

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Our products, under the following brands, are kept in stock in large quantities, in twenty-one cities all over the globe:

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"ECLIPSE"—Choice Butter Oil

"STANDARD"—Extra Butter Oil

"DELMONICO"—Choice Summer Yellow Oil

"APEX"—Prime Summer Yellow Oil

"NONPAREIL"—Choice Winter Yellow

"WHITE DAISY"—Prime Summer White Oil

"EXCELSIOR"—Summer White Soap Oil

(Our "SNOWFLAKE" is unequalled for cooking purposes)

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LOUISVILLE, KY., U. S. A.

both the sesame and peanut oils in their firm abroad market positions prompt occasional demands to this country for the cottonseed oil.

However slow the soap grades of the cottonseed oil are upon demands from Europe, as affected, just at present, by the relatively easy prices of some other soap materials, there is the indicated demand from the Mediterranean for other purposes.

Besides, it has been observed within the last week that the north of Europe markets are getting interested as buyers in the edible grades of cottonseed oil.

It seems in some respects singular there should be very marked demand from any European market for the edible grades of the cottonseed oil in view of the depression in the pure lard market. Usually the lard market has decided effect upon competing products trading.

But, as we remarked last week, the north of Europe markets had contracted this season for much less of the oil than they had in the previous year, up to the corresponding time, and it was probable that they would require a more liberal supply as the season advanced. The demand for the edible grades is for immediate delivery and shows the urgency of needs.

The speculation in the contract grades of the cotton oil in the New York market has been for the week of a very narrow order. There has been little new demand. Moderate unloading of "longs" has been noted. Generally speaking, however, the "longs" hold their long time position of confidence in the market for the late deliveries, and cling especially to July contracts.

The European markets for cottonseed oil are firmer than they were in the previous week. The Hull (England) market has recovered the one shilling decline it made in the previous week.

The linseed markets of England have recovered about 6d. for the week, under more active demands for supplies, despite the favorable Argentine crop reports. Calcutta linseed in London is now quoted 42s. 6d.

The tallow markets of England are all improved, with an advance of 3d. for the best grades. There were 1,200 casks sold out of 1,700 casks offered at the London auction.

It will be observed that the European markets are all improved for soap materials, notwithstanding the conservative demands thence upon our market supplies.

But the great drag, just at present, upon the consumption of cottonseed oil is the direct and indirect bearings of the pure lard market.

We are not among those with opinions of more than moderate further depression in the prices of pure lard, from the decline of this week, although conceding the likelihood of a market for it for a few weeks more practically in the buyers' favor.

It is true that the stocks of the lard are accumulating everywhere, that Chicago is now holding 36,000 tes., against 20,400 tes. at the beginning of the month, and that Europe is steadily adding to a large supply

of the lard through consignments and contract deliveries from our Western packing centres. Moreover, that the hog supply and lard packing is likely to continue liberal in the near future.

But it strikes us that when the surplus hog supply is packed and put away that the packers will realize that much more activity in demands for the product can be had by pushing prices upward rather than further downward.

The consumption of cottonseed oil is likely to be materially increased by the compound makers when the pure lard market is ready for a turn to better prices.

The mills have been selling crude oil at from 30c. down to 29c., and even 28½c. in the Southeast for about 50 tanks, in lots, with offers, at this writing, to sell small lots at 28½c. for March delivery, and down to 28c. in Texas. In the Territories sales at 27½c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

New York Transactions.

On Saturday (8) weaker market by ½¢; increased pressure of "longs;" weaker mill markets. Sales 1,200 bbls. prime yellow, May, 38¾@39c., closed 38½@39c.; 300 bbls. March, 38¾@38½c., closed 38¼@38½c.; 600 bbls. July, 39¾@40c., closed 39½@39¾c.; 600 bbls. September, 40@40¼c., closed 40@40½c.; February closed 38¼@38½c.; September, 40@40½c.; October, 38@39½c.; good off yellow, February, 37@38½c.; off yellow, 36@38c.; winter, 40½@42½c.; summer white, 39@41c.

Sales the day before had been 2,500 bbls. July, 39¾@40½c.; 100 bbls. May, 39½c.; 100 bbls. winter yellow, February, 42½c.

On Monday barely steady and partly ¼c. lower market; fairly active. February prime yellow closed 37¾@38½c. Sales 1,100 bbls. March, 38¾c., closed 38@38½c.; 500 bbls. May, 38¾c., closed 38½@38¾c.; 700 bbls. July, 39½@39¾c., closed 39½@39¾c.; 1,200 bbls. September, 40@40½c., closed 40@40½c.; October closed 38½@39½c.; good off yellow, February, 37@37¾c.; off yellow, 36¾@37½c.; winter, 41@42½c.; summer white, 39@41½c.

On Tuesday the market opened steady but dull. By the close it was down ¼¢, and quiet; more of an effort to sell, partly in sympathy with some offerings of crude at easier prices. Sales 600 bbls. prime yellow, March, 38¾@38½c., closed 37½@38c.; 1,000 bbls. May, 38¾@38½c., closed 38@38½c.; 500 bbls. 39¼@39½c., closed 39@39½c.; February closed 37@38c.; September, 39½@40½c.; October, 37½@39¼c.; good off yellow, February, 37@37½c.; off yellow, February, 36½@37½c.; winter yellow, 40@42½c.; summer white, 39@42c.

Wednesday.—Holiday.

On Thursday weaker prices, with continued pressure of crude and refined. Crude sold today as low as 28½c. in the Southeast and 28c. in Texas. Sales of refined in New York, 1,600 bbls. prime yellow, May, 37¾@38¼c., closed 37¾@38c.; 400 bbls. July, 39@39¼c., closed 38¾@39c.; February closed 36½@37½c.; March, 37@37½c.; July, 39¾@39c.; September, 39@39¾c.; October, 36½@38½c.; good off yellow, February, 37@37½c.; off yellow, February, 36¼@37c.; winter yellow, February, 39@41c.; summer white, 37@40½c.

The Procter & Gamble Co.

Refiners of All Grades of

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Aurora, Prime Summer Yellow
Boreas, Prime Winter Yellow
Venus, Prime Summer White

Marigold Cooking Oil
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Write to us for particulars. Will wire you the daily closing prices upon request.

CABLE MARKETS

Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, Feb. 14.—Cottonseed oil market is slow. Butter oil, 32 florins; prime summer yellow, 30 florins; off oil, 29 florins.

Antwerp.

(By Cable to The National Provisioner.)

Antwerp, Feb. 14.—Cottonseed oil market is lifeless and somewhat nominal at 61 francs for off oil.

Marseilles.

(By Cable to The National Provisioner.)

Marseilles, Feb. 14.—Firmness and moderate activity. Quoted 66 francs for prime summer yellow and 72 francs for winter.

Liverpool.

(By Cable to The National Provisioner.)

Liverpool, Feb. 14.—Cottonseed oil market is firmer. Quote off oil 24s.; prime summer yellow, 25s.; butter oil and white oil, 26½s.

Hamburg.

(By Cable to The National Provisioner.)

Hamburg, Feb. 14.—Cottonseed oil market dull and unchanged. Quote off oil at 51 marks prime summer yellow, 52 marks; white and butter oil, 55 marks.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, Feb. 13.—Since our last letter a general weakness has continued to prevail, prices declining further 1¼c. per gallon. The only resistance which the market met at each quarter cent decline was the open orders for previous short sales and for long accounts. There is still almost no demand from the consumers. During the past week the demand from Europe has entirely dropped out, the declining market on this side having scared them off.

Crude offerings are still heavy, and at continually reduced prices, Texas crude selling as low as 27c., whereas the last sale of Southeast crude was at 28½c. This difference in price can only be accounted for by Texas feeling the decline of lard in Chicago more heavily than the Southeast.

Without demand and with competing fats continually declining, we can only look for lower prices. Market closed to-day as follows: Prime summer yellow cottonseed oil, February, 37@37½c. asked; March, 37¼@37½c. asked; May, 37½@37¾c. asked; July, 38½@38¾c. asked; September, 39@39¼c. asked; October, 38½@38¾c. asked. We further quote prime winter yellow cottonseed oil, 41c.; prime summer white cottonseed oil, 40½c.

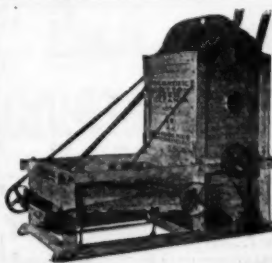
NOVEL USE OF COTTON OIL SOAP.

Boston's park system is finding a novel use for a cheap grade of cottonseed oil soap. According to a report a mixture of soapsuds, petroleum and water has been sprinkled on the roads of Boston's park system and, according to reports, very satisfactory results have been obtained. The road surfaces treated with this mixture required less sprinkling with water than those which had not been treated. By combining the oil with soapsuds and water it can be applied without annoyance to users of the roads; in fact, the mixture seemed to help the oil to penetrate into the road instead of remaining on the surface. Cottonseed oil soap, Texas petroleum and water were used. The asphalt in the Texas oil binds the road surface and lessens the cost of repairs.

BELGIUM'S OIL TRADE.

In his recent report on the market for cottonseed products in Belgium Special Agent A. G. Perkins of the Bureau of Manufactures gives the imports and exports of vegetable oils by countries; for the year 1906 and for the first 11 months in 1907 as follows: More colza, coconut, sesame and peanut oils are exported than imported, which is accounted for by the imports of the raw materials. The figures are:

Vegetable oils.	Total imports.		Country.	Leading source of imports.		Total exports.	
	1906.	First 11 mos. 1907.		1906.	First 11 mos. 1907.	1906.	First 11 mos. 1907.
	Metric tons.	Metric tons.		Metric tons.	Metric tons.	Metric tons.	Metric tons.
Coconut	1,732	1,842	{ British India	611	766	4,462	4,009
Colza	1,815	1,633	{ United Kingdom	674	929	4,856	2,984
Corn	9,399	2,588	United States	9,124	1,024	1,731	1,821
Cotton	9,537	8,535	United Kingdom	4,394	3,516	4,367	4,385
Linseed	9,307	11,848	Netherlands	4,882	8,030	8,222	4,191
Olive	1,938	1,645	France	1,578	1,317	559	2-3
Palm	7,916	8,330	United Kingdom	5,382	6,277	828	1,537
Peanut	609	494	Netherlands	410	267	974	571
Rape and poppy	1,061	941	France	1,036	941	27	1,003
Sesame	936	385	{ Netherlands	487	812	1,066
			{ France	404		



SCIENTIFIC COTTON-SEED CLEANER

This machine receives the seed from the Hand Reel and removes all material destructive to Linter Saws, such as Sand, Pebbles, Coal, Metal, etc. Built in sizes from 40 to 100 tons capacity a day.

WE ALSO MANUFACTURE

SCIENTIFIC Disc Hullers, Meal Mills, Hull Beating Separators, Cake Breakers and Double Shakers.

The Foos Mfg. Co., Springfield, Ohio

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ESTABLISHED 1878

COTTONSEED OIL EXPORTS

Exports of cottonseed oil for the week ending February 11, 1908, and for the period since September 1, 1907, and for the same period of 1906-07, were as follows:

From New York.			
Port.	For Week.	Since Sept. 1, 1907.	Same Period 1906-07.
Bbls.	Bbls.	Bbls.	Bbls.
Aalesund, Norway	—	5	—
Aberdeen, Scotland	—	25	—
Acatjutla, Salvador	—	—	16
Adelaide, Australia	—	—	9
Alexandria, Egypt	127	1,016	418
Algiers, Algeria	700	6,042	4,756
Algoa Bay, Cape Colony	—	55	0
Anapola, Honduras	—	—	4
Antigua, West Indies	—	—	815
Antofagasta, Chili	—	143	—
Antwerp, Belgium	726	3,551	1,255
Asuncion, Venezuela	—	7	20
Auckland, New Zealand	—	263	68
Asua, West Indies	—	—	269
Bahia, Brazil	—	93	—
Barbados, W. I.	24	774	521
Beirut, Syria	—	90	—
Belfast, Ireland	—	125	25
Bergen, Norway	—	345	325
Bissao, Portuguese Guinea	—	5	13
Bombay, India	—	—	142
Bone, Algeria	—	—	675
Bordeaux, France	582	1,742	450
Braila, Roumania	—	—	50
Bremen, Germany	—	312	100
Bremerhaven, Germany	—	50	15
Bridgetown, W. I.	—	—	24
Bristol, England	—	75	75
Buenos Ayres, Argentine Rep.	—	2,196	739
Bukharest, Roumania	—	80	—
Callao, Peru	—	68	—
Cape Town, Cape Colony	—	262	521
Cardenas, Cuba	—	11	—
Cayenne, French Guiana	10	197	273
Cebu, Honduras	—	113	—
Christiania, Norway	25	1,510	475
Christiansand, Norway	—	125	75
Cienfuegos, Cuba	—	15	219
Ciudad Bolivar, Venezuela	—	70	18
Colon, Panama	17	398	432
Conakry, Africa	—	5	10
Constantinople, Turkey	100	2,574	—
Copenhagen, Denmark	—	776	225
Corinto, Nicaragua	—	58	85
Cork, Ireland	—	100	30
Cristobal, Panama	—	92	9
Curacao, Leeward Islands	—	—	—
Dakar, W. Africa	—	20	—
Dantzig, Germany	—	1,050	850
Dedeagatch, Turkey	25	75	75
Delagoa Bay, East Africa	—	26	38
Demerara, British Guiana	48	982	943
Dortheim, Norway	—	125	100
Dublin, Ireland	100	400	275
Dundee, Scotland	—	100	—
Dunedin, New Zealand	—	—	37
Dunkirk, France	—	300	100
Flume, Austria	—	50	—
Fort de France, West Indies	—	321	567
Frederickshald, Norway	—	55	—
Fredericton, Australia	—	23	—
Galatz, Roumania	313	946	1,825
Genoa, Italy	209	6,588	6,543
Georgetown, British Guiana	—	252	9
Gibraltar, Spain	—	175	3,850
Glasgow, Scotland	700	6,842	1,853
Gonaives, Haiti	—	—	7
Gothenberg, Sweden	—	—	200
Grenada, Spain	—	—	37
Grenada, West Indies	—	51	—
Guadeloupe, West Indies	—	1,834	1,414
Guantanamo, Cuba	—	—	—
Hamburg, Germany	330	7,404	1,751
Havana, Cuba	31	407	1,821
Havre, France	50	13,590	7,131
Helsingfors, Finland	—	20	—
Hull, England	—	75	50
Inagua, West Indies	—	18	—
Jamaica, West Indies	—	10	—
Kingston, West Indies	18	1,362	1,183
Koenigsberg, Germany	—	100	250
Kustendji, Roumania	25	285	1,400
La Guaira, Venezuela	—	288	71
La Libertad, Salvador	—	—	39
Leghorn, Italy	—	885	2,119
Leith, Scotland	—	125	—
Liverpool, England	151	3,405	1,446
London, England	75	7,149	3,313
Macoris, San Domingo	—	406	69
Malmo, Sweden	—	260	—
Malta, Island of	347	1,393	770
Manchester, England	—	649	2,080
Manzanillo, Cuba	—	20	—
Maracaibo, Venezuela	—	17	15
Marseilles, France	10,453	73,082	33,897
Martinique, West Indies	137	909	704
Massawa, Arabia	—	132	57
Matanzas, West Indies	—	5	306
Melbourne, Australia	30	329	38
Messina, Sicily	47	47	—
Mexico, Mexico	—	—	6
Montego Bay, West Indies	—	6	13
Montevideo, Uruguay	210	1,144	1,052
Naples, Italy	25	405	300
Newcastle, England	—	100	20
Nuevitas, Cuba	—	20	32
Oran, Algeria	—	1,313	1,300
Oruro, Brazil	—	89	42
Panama, Panama	—	53	10
Para, Brazil	—	—	449
Pernambuco, Brazil	—	—	—
Piraeus, Greece	—	20	—
Pointe a Pitre, West Indies	—	—	40
Port Antonio, Jamaica	—	41	21

Port au Prince, West Indies ..	6	27	5
Port Elizabeth, Cape Colony ..	—	55	—
Port Limon, Costa Rica	—	147	107
Port Maria, Jamaica	—	—	12
Port Natal, Cape Colony	322	475	59
Port of Spain, West Indies	—	—	4
Port Said, Egypt	33	132	75
Progreso, Mexico	46	175	5
Puerto Plata, San Domingo	904	1,777	132
Riga, Russia	—	—	7
Rio Grande do Sul, Brazil	—	76	—
Rio Janeiro, Brazil	—	1,692	2,602
Rosario, Argentine Republic	—	240	119
Rotterdam, Holland	300	27,256	10,160
St. Croix, West Indies	5	5	24
St. John, N. P.	—	49	—
St. Kitts, West Indies	—	104	121
St. Lucia, West Indies	—	83	—
St. Thomas, West Indies	—	4	—
Salonica, Turkey	145	345	—
Samana, San Domingo	—	10	6
Sanchez, San Domingo	—	241	213
San Domingo City, San Dom. ..	—	1,082	665
San Jose, Costa Rica	—	—	—
Santiago, Cuba	17	75	512
Santos, Brazil	119	730	1,284
Sekondi, West Africa	—	20	10
Shanghai, China	—	—	14
Smyrna, Turkey	—	70	—
Southampton, England	75	585	475
Stavanger, Norway	—	390	170
Stettin, Germany	—	1,924	4,155
Stockholm, Sweden	—	124	30
Sydney, Australia	—	129	9
Talcahuana, Chile	—	—	49
Tampico, Mexico	—	—	6
Tangier, Morocco	—	—	100
Tonsberg, Norway	—	125	—
Trieste, Austria	560	4,159	1,500
Trinidad, Island of	33	323	114
Bluedies, Algeria	—	—	156
Valetta, Maltese Island	175	199	25
Valparaiso, Chile	—	661	1,421
Venice, Italy	150	4,998	6,200
Vera Cruz, Mexico	—	217	67
Victoria, Brazil	—	10	—
Wellington, New Zealand	—	53	15
Yokohama, Japan	—	95	38
Totals	18,516	208,925	132,357

From New Orleans.

Antwerp, Belgium	360	3,070	9,086
Belfast, Ireland	—	1,700	265
Bluedies, Algeria	—	—	209
Bordeaux, France	—	—	675
Bremen, Germany	235	1,035	5,175
Bristol, England	—	—	325
Christiania, Norway	—	—	600
Colon, Panama	—	5	12
Copenhagen, Denmark	150	9,350	2,925
Dublin, Ireland	—	—	295
Dunkirk, France	—	—	150
Genoa, Italy	—	3,735	752
Glasgow, Scotland	—	1,175	2,200
Hamburg, Germany	—	18,450	8,615
Havana, Cuba	541	1,967	1,425
Havre, France	—	1,044	9,096
Hull, England	—	—	135
Liverpool, England	2,636	15,786	10,507
London, England	—	7,155	12,400
Manchester, England	—	1,050	600
Marseilles, France	—	8,350	17,250
Newcastle, England	—	200	—
Rotterdam, Holland	83,594	60,585	—
Swansea, Wales	—	—	50
Tampico, Mexico	—	663	—
Trieste, Austria	—	100	50
Venice, Italy	—	—	100
Vera Cruz, Mexico	—	745	—
Totals	3,922	100,154	143,693

From Galveston.

Antwerp, Belgium	—	750	100
Bremen, Germany	—	—	250
Glasgow, Scotland	—	400	800
Hamburg, Germany	—	850	6,117
Havana, Cuba	—	—	87
Liverpool, England	—	—	1,000
London, England	—	—	500
Marseilles, France	—	300	—
Reval, Russia	—	—	400
Rotterdam, Holland	—	7,761	41,503
Vera Cruz, Mexico	—	8,370	6,780
Totals	—	13,431	67,517

From Baltimore.

Antwerp, Belgium	—	300	200
Bremen, Germany	—	300	—
Bremerhaven, Germany	—	100	—
Copenhagen, Denmark	—	100	150
Glasgow, Scotland	—	275	150
Hamburg, Germany	—	575	2,270
Havre, France	—	1,730	—
Liverpool, England	—	100	600
Rotterdam, Holland	—	3,630	4,395
Stockholm, Sweden	—	—	50
Totals	—	7,110	7,815

From Philadelphia.

Christiania, Norway	—	—	50
Copenhagen, Denmark	—	300	375
Hamburg, Germany	—	730	800
Liverpool, England	—	51	—
Totals	—	1,081	725

From Savannah.

Barcelona, Spain	—	—	120
Bremen, Germany	—	—	6,888
Copenhagen, Denmark	—	296	—
Genoa, Italy	735	735	—

Hamburg, Germany	—	4,772	1,775
Havre, France	—	1,637	—
Liverpool, England	—	102	—
Rotterdam, Holland	—	8,900	19,724
Trieste, Austria	147	147	—
Totals	882	16,559	28,557

From Newport News.

Hamburg, Germany	—	—	300
Liverpool, England	—	—	3,090
London, England	—	—	56
Rotterdam, Holland	—	137	200
Totals	—	137	3,646

From All Other Ports.

Canada	5	885	9,377
Glasgow, Scotland	—	—	800
Hamburg, Germany	—	—	200
Totals	5	885	9,577

Recapitulation.

From New York	18,516	208,925	132,357
From New Orleans	3,922	109,154	143,693
From Galveston	—	13,431	57,517
From Baltimore	—	7,110	7,815
From Philadelphia	—	1,081	725
From Savannah	—	1,081	725
From Newport News	882	16,559	28,557
From all other ports	5	885	9,577
Totals	23,325	357,282	384,217

The man for the place, and the place for the man, can always be found by watching page 48 of The National Provisioner.

INTER-STATE COTTON SEED CRUSHERS' ASSOCIATION.

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ATLANTA, GA.

HIDES AND SKINS

(Daily Hide and Leather Market)

Chicago.

PACKER HIDES.—Trading in about all varieties continues dull with an easy undertone prevailing. There are some reports of an increased inquiry from outside tanners particularly for January native steers at the lower values recently established but as yet no additional sales have come to light. Buyers' views are that January natives will sell below 10½c., but the packers claim that with January salting butt brands bringing 10¼c. and January Colorados 10c. natives would be too cheap in comparison. The market is particularly unsettled on native hides, both steers and cows, as tanners are generally holding off and look for lower figures to prevail. The receipts of cattle and hogs were heavy the fore part of the week. There is less demand for late salting branded hides and the indications are that they will accumulate this month and next and also that a good many native hides are likely to go into sole leather at less than present nominal quotation rates. Texas steers in the absence of fresh traffic are unchanged and nominal at 11¼@11½c. for heavy, 10@10¼c. for lights and 8¾c. for extremes. Butt brands are neglected and though packers have been asking 10¼c. for January takeoff no additional sales are reported at this figure and a range of 10@10¼c. is quoted for these. Colorados are quiet and strictly nominal at 10c. The packers have been quoting branded cows at 8¾c. and claim that they can secure this price, but no sales are noted of these. Former nominal quotations listed for native cows were correct as 2 cars of January salting lightweights moved at 8½c. and there are rumors to the effect that a few late January and early February takeoff sold at 8¼c. In relation heavyweights are quoted at 8¼@8½c., according to dates of salting. Native bulls nominal.

COUNTRY HIDES.—No further trading in Chicago hides has been reported since the sales noted Tuesday of 50 lb. and up cows to large Wisconsin tanners. These transactions placed the market on a 7 and 6c. basis for Chicago buffs and buyers are not showing particular anxiety to follow up these pur-

chases at the same terms. Light hides continue well sold up and are strong and it is possible that some back salting regular 40 @60 lb. buffs might command ¼c. premium. Tanners buying at Michigan points are only bidding 7 and 6c. for buffs and heavy cows. It is possible that large Wisconsin tanners may continue in the market but if weaker tendencies develop they will of course lower their bids. Heavy cows are quiet and as based on the recent sale are quoted to-day at 7 and 6c. One car of Toledo, O., heavy cows sold from there the fore part of the week at 7¼c. and offerings from other Ohio points at the same figure are reported turned down by buyers. Advices from Boston quote Ohio buffs at 7¼@7½c. The dealers claim that the drop in packer light native cows will not seriously affect the country market as this has been discounted by the drop in country cows and there is still a considerable spread between rates for country and packer takeoff. Extremes are in lessened demand but are fairly steady though naturally feel the affect of the decline in heavier cows. Present receipts are hardly quotable above 8c. though earlier hides would probably command a premium over this figure. Heavy steers continue dull and easy with offerings at 8c. not taken and buyers hardly willing to give over 7¾c. for regular late receipt hides. Heavy bulls are ranged at 6½@7c.

LATER.—It is reported that Chicago dealers have sold several cars of 45-lb. and up cows of late receipt at 7 and 6c. Extremes offered at 8c.

DRY HIDES.—A car of sole leather hides sold from an outside point at the equivalent of 15 and 14c. respectively, Chicago freight.

CALFSKINS.—Despite the weakness of hides calfskins continue firm. Dealers are asking 14c. for Chicago cities but no sales of strictly Chicago city skins are reported over the former selling price of 13¼c. Ordinary Chicago and outside city skins are ranged at 13¼@13½c. and countries at 13c. There is a report of some winter kip selling at 7½c. Fall kip is wanted at full prices and quoted firm. Deacons are unchanged.

SHEEPSKINS.—The packers are pretty well cleaned up. Heavy average has sold here and at the Missouri River at \$1.42½ for sheep with some sales up to \$1.45. Light stock is picked up at less money. Lambs sold at \$1.25. Local pullers are operating in the country market owing to the relatively higher prices prevailing for packer skins. Best green butcher skins brought as high as \$1@1.10.

HORSE HIDES.—Tanners are still bidding \$3.40, but they offer this price at outside points as well and consequently holders are stiffer here.

New York.

DRY HIDES.—No further sales have developed. Supplies in first hands are down to a small focus comprising a few Orinocos, Central Americans and Puerto Cabellos and the

market is firm on all descriptions of common hides with a steady demand for domestic tanners.

CITY. PACKER HIDES.—The market rules unchanged and very dull. The poor quality and long hair of present takeoff is not inducive to buyers giving the market much interest and tanners generally are holding off and looking for declines. Packers are not openly offering February native and branded steers and look for bids.

COUNTRY HIDES AND CALFSKINS.—Large buyers here are reporting a decidedly weak market on cow hides, but it is claimed that the export demand for bulls keeps these steady. There are offerings of New York State cows in car load lots at 7c. flat which are not taken and one buyer reports he would not be interested at present at over 6½c. flat but dealers are not sellers at this figure. Regular lots of New York State cows are quotable nominally at 6¼c. Calfskins continue generally firm and unchanged on both city and country skins. Some parties report offerings of foreign skins at low prices and state that dry calf is neglected at present and believe this may have an effect on the domestic market.

Boston.

The market is weaker. Ohio buffs are quoted at 7¼@7½c. and a few cars sold at the inside figure. Extremes are quoted around 8¼@8½c. Southerns are dull at 5¼@6c. and up to 6½c., according to shipping points.

GRAPHITE AS A BOILER COMPOUND.

As a boiler compound graphite is rapidly coming to the front on account of its marked efficiency. A number of engineers, who have been using kerosene in their boilers, find that it frequently carries over to the engine and here stiffens the valves, pistons and stuffing boxes. If the engineer uses graphite and it is carried over to the engine, it tends to lubricate the engine and has no bad effects. Graphite circulates in the boiler, while kerosene does not, but simply floats.

Further, if the kerosene is only fed into the boiler now and then it is of very little value, because it evaporates and is carried over to the engine as above mentioned. By this it will make the boiler foam. The graphite settles little by little down to the bottom of the boiler or the flues or flue sheet, or locates where scale will settle, thus preventing scale.

This makes the best flake graphite, the product of the Joseph Dixon Crucible Company of Jersey City, N. J., not only valuable as a lubricant, but also as a boiler compound. A postal to the firm will bring full particulars.

Every week there is something of practical working value to someone in the trade to be found on page 20 of The National Provisioner.

BUTCHERS AND HIDE DEALERS

Will do well to send their collections of Hides, Calfskins, Pelts, Tallow, Bones, etc., to Carrol S. Page, Hyde Park, Vt. He pays spot cash. He pays the freight. He pays full market value. He also furnishes money with which to buy, and keeps his customers thoroughly posted at all times as to market changes and market prospects. Write him for full particulars and his free bulletins.

SALT!

There are many grades but only one RETSOF; it has been the standard for twenty years.

Hides salted with Retsof usually command a premium, for they come up plump and clean.

We can supply any quantity from our numerous distributing points.

INTERNATIONAL SALT CO.
SCRANTON, PA. or CHICAGO

EMIL KOHN

Buyer of

Calfskins and Hides

Get my prices before you sell. Can use any quantity. Will pay to New York Butchers

The Highest Prices

Warehouse: 99 Gold Street Office: 150 Nassau St., New York

Chicago Section

The fight to make it camel Sunday grows hotter'n hotter.

T. R. is said to be fixing up another bomb to drop into Congress. Poor Congress!

And still the retail butchers haven't heard of it to any appreciable extent that can be noticed.

Barney Mullaney was as busy as Busse this week, the Mayor being dry-docked with the grip.

Swift & Company's sales of fresh beef in Chicago for the week ending Feb. 8 averaged 7.36 cents per pound.

To "take the count" means "down and out" in this country—but not with the Vanderbilt family, it seems.

Armour and Patten are said to have come together again—this time in the corn pit; Armour bear and Patten bull.

Well, they cannot accuse W. Taft of being a lightweight in anything, and so far he has made no effort to break into the Ananias Club.

The genial and deservedly popular Captain William P. Clancy is to be made inspector of the new district which includes the Stock-yards.

The expressed opinion of Chicago's disgruntled voters is that they would like to buy J. Pierp. a nice new necktie and help him adjust it.

Wheat is getting sassy again, corn some chipper and oats a trifle gay. Provisions are bilious, and a tierce and loose game is going on in lard.

It will pay packers to investigate "Sarco" mastic flooring before closing any deal. This is claimed to be the most economic and sanitary flooring known.

Instead of calling 'em "left overs," they are termed "locked ups" now. That is, the packer still calls 'em "left overs," but the shipper says "locked ups." Funny, isn't it?

Yes, they have a place in Cudahy, Wis., another in Omaha and another in Kansas City, and still another in Louisville, and are liable to be heard from most any time.

Chicago is to have next year's convention of the National Canners' Association. A monster canned goods exhibition will be held in connection with the convention in the Coliseum.

It wouldn't be a bad idea for a number of judges to follow the plan of that Toledo judge and sentence themselves to several years apiece in the penitentiary just to see how it works.

While business is not as good as it should be, our manufacturers of packinghouse machinery, etc., say they are confident it will improve of necessity. The packinghouses are all busy, and machinery wears out; besides, there is a continual expansion going on.

Iowa leads as a swine producing State by nearly double the production of any other, Illinois being second and Nebraska third. Statistics show the number of hogs in these States on January 1 as follows: Iowa, 8,413,000; Illinois, 4,672,000; Nebraska, 4,243,000.

Chas. A. Murphy, the pharmaceutical raw material dealer, made a shipment recently of 75 tierces of beef's gall, the largest single shipment ever made out of Packingtown. Mr. Murphy handles all kinds of animal matter used in the preparation of digestive ferments, etc.

A genuine Frenchman, Henri Labroue, took in the Stock Yards last week, and from all accounts was well pleased with what he saw there, especially with the girls, one of whom—the manicure, Miss O'Donnell—he photographed, and told her the picture would appear in *Le Temps de Paris*, of which paper he is the editor.

Those who may be interested in real mastic flooring should write the Standard Asphalt and Rubber Company, First National Bank Building, Chicago, for valuable information and interesting figures thereon. It will amply repay the time and trouble expended by any

packer who has never really looked into the question of flooring for abattoirs, coolers, etc.

The National Livestock Bank, located in the Livestock Exchange Building, Union Stock Yards, is now the Livestock Exchange National Bank. The officers are: S. R. Flynn, president; G. A. Ryther, cashier; G. F. Emery, assistant cashier; directors, J. Ogden Armour, J. A. Spoor, Edward Morris, S. R. Flynn, J. H. Ashby, S. Cozzens, G. A. Ryther and G. A. Leonard.

Well-posted men say the farmer will feed his hogs on whatever it costs in his section, around 50c., before he will accept 4c. for his hogs. Big bunches of hogs have got into hands able to do this, they claim, and consequently they believe much lower receipts may be expected from now on. (Didn't look like it this week, did it?) There's more pencil than stick whittling these days among the livestock men.

In view of the fact that the sausage business has assumed noticeable proportions, and is ever increasing, the casing business must be interesting, if not profitable, to some people, anyhow. In this connection the departure of Admiral Evans' fleet from Punta Arenas, Straits of Magellan, reminds us of the visit to Chicago, some time ago, of a gentleman from those parts, whose business was raising sheep. He said they killed the finest kind of sheep, all fully matured, only for the skin, wool and tallow. Everything else went into the Straits. Thousands and thousands of sheep are killed yearly, and neither meat, casings nor fertilizer saved. Looks like a good place to get casings reasonable, anyhow, even if it is kind of next door to no place. They ship their tallow all right.

Emil Ingwersen was re-elected president of the Chicago Live Stock Exchange this week. One of the Chicago dailies sees a certain significance in this re-election, which it expresses as follows:

"Ingwersen's re-election is the logical result of the successful campaign he conducted against the big packers last summer when they attempted to enforce an edict that they would buy certain classes of cattle subject to post-mortem inspection only. That contest resulted in an unqualified victory for the Live Stock Exchange. Lately packers have manifested signs of reopening the fight and, it is alleged, have invoked the assistance of the Department of Agriculture, consequently Ingwersen's re-election is in anticipation of another melee of the same nature. It is believed to be the ultimate object of the packers to buy all livestock subject to post-mortem inspection, their contention being that the spread of tuberculosis in the bovine and porcine herds of the country justifies it."

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TALLOW, GREASE, STEARINE,
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Blood, Tankage, Bones, Hoofs, Horns, Crack-
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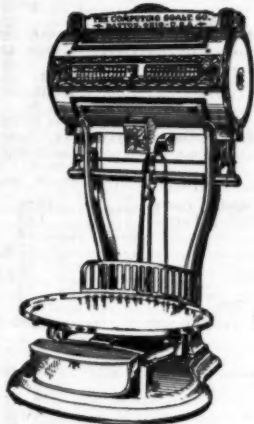
JUTE CLOTH—for pressing tankage and blood.
FINE BURLAPS—for canvassing hams and
barons.
BURLAPS and BAGS—for any purpose.

W. J. JOHNSTON, Manufacturer and Importer
182 Jackson Boulevard, Chicago

Simplex
Sausage Seasoning
A New Fat Free Sausage Food
ASK FOR INFORMATION TODAY
HARRY HELLER & CO., CHICAGO

Sterne & Son Co.
BROKERS EXCLUSIVELY
Stearine, Tallow, Grease
Cotton-Seed Oil
DALLAS, Tex. CHICAGO, Ill.

OUR SCALES STAND the TEST



The New Low Platform No. 140
DAYTON Scale

The State of Massachusetts recently passed a new law defining the duties of the Sealer of Weights and Measures in connection with the computing devices used on computing scales.

Our modern, up-to-date computing scales meet every requirement of the law and test out with greater exactness than any other known style or make.

Greater than this, however, is the test of service between merchant and customer. Merchants use them for the protection of profit and the saving of time. Customers trade where they are used because they know they are sure of a square deal.

Moneyweight Scales are an absolute necessity to the economical and successful retailing of meats and groceries. We build them on all the known principles of scale construction adaptable to all kinds of merchandising.

The increased confidence of the merchants of Massachusetts in our computing scales is shown by the enormous increase in sales since the law went into effect. We are strong advocates of laws which will give the greatest protection to both merchant and customer.

For those who are now using old Dayton Scales or computing scales of other make and wish to bring their equipment up to date we have a very attractive exchange proposition which will be sent on request.

Do not wait for our agent to call on you, but send for him.



DELAY IS EXPENSIVE

Moneyweight Scale Co., 47 State Street,
CHICAGO

LOCAL SALES OFFICES: Boston, 161 Congress Street

New York, 11 East 14th Street

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GOLD STORAGE AND ICE Trade Journal

FOR
FEBRUARY
1908

Vol. 35, No. 2

Whole No. 354

NEW YORK CITY

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FOR FEBRUARY

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THE INTERNATIONAL CONGRESS.

GIGANTIC ICE TANK.

MAKING ICE AT HIGH TEMPERATURES.

ASSOCIATION MEETINGS.

A UNIQUE COLD STORAGE PLANT.

NATURAL ICE DEPARTMENT.

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Plants, Open Correspondence, Natural Ice
Notes, In Legal Lines, Patents, News Notes,
Fires and Accidents, In the Trade, Obituary,
Editorial.

SUBSCRIPTION PRICE, \$2.00 A YEAR
SPECIMEN COPY ON REQUEST

116 Nassau Street, - New York

CHICAGO LIVESTOCK

RECEIPTS.			
	Cattle.	Calves.	Hogs. Sheep.
Monday, Feb. 3.....	24,830	722	30,002 20,063
Tuesday, Feb. 4.....	5,297	1,285	27,878 14,059
Wednesday, Feb. 5.....	19,171	1,483	35,457 20,009
Thursday, Feb. 6.....	11,818	773	36,085 9,358
Friday, Feb. 7.....	2,706	275	42,592 3,324
Saturday, Feb. 8.....	325	202	28,090 1,218
Total last week.....	64,132	4,740	210,039 74,631
Previous week.....	57,906	5,030	219,439 65,473
Cor. week 1907.....	68,007	5,382	165,797 81,005
Cor. week 1906.....	58,728	4,481	210,473 89,246

SHIPMENTS.			
	Cattle.	Calves.	Hogs. Sheep.
Monday, Feb. 3.....	8,550	6	14,062 8,129
Tuesday, Feb. 4.....	3,983	21	6,580 2,131
Wednesday, Feb. 5.....	5,854	22	9,813 4,812
Thursday, Feb. 6.....	7,057	78	14,596 6,203
Friday, Feb. 7.....	6,173	64	18,810 2,197
Saturday, Feb. 8.....	696	2	10,477 803
Total last week.....	32,313	193	69,338 23,865
Previous week.....	30,500	336	80,319 18,901
Cor. week 1907.....	20,732	322	39,054 14,762
Cor. week 1906.....	30,824	107	75,232 27,937

CHICAGO TOTAL RECEIPTS LIVE STOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Year to date.....	376,961	32,805	1,342,108	383,479
Year ago.....	384,217	35,879	980,681	500,541
Combined receipts of hogs at eleven points:				
Week ending Feb. 8.....				717,000
Week previous.....				738,000
Year ago.....				530,000
Two years ago.....				548,000

Total to date.....4,771,000
Same period, 1907.....3,254,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City), as follows:

	Cattle.	Hogs.	Sheep.
Week Feb. 8, 1908.....	132,400	498,000	159,600
Week ago.....	142,500	541,700	152,000
Year ago.....	160,700	390,800	172,000
Two years ago.....	153,800	435,500	185,900

Total year to date.....902,600 3,236,000 833,100
Same period, 1907.....1,014,700 2,328,300 1,024,000

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Feb. 8:	
Armour & Co.....	37,400
Swift & Co.....	20,100
Anglo-American.....	6,800
Boyd-Lunham.....	10,300
H. Boone & Co.....	6,900
Continental P. Co.....	8,100
Hammond & Co.....	13,500
Morris & Co.....	4,300
Roberts & Oak.....	17,000
S. & S.....	9,300
Western Packing Co.....	23,800
Omaha Packing Co.....	
Other packers.....	

Total.....	157,500
Week ago.....	166,900
Year ago.....	142,700
Two years ago.....	145,200
Total for year to date.....	1,131,200
Same period two years ago.....	880,200

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week Feb. 8, 1908.....	\$5.35	\$4.42	\$5.05	\$6.85
Previous week.....	5.25	4.35	5.00	6.85
Year ago.....	5.55	7.02	6.25	7.25
Two years ago.....	5.60	5.86	6.00	6.75
Three years ago.....	4.65	4.85	5.20	7.10

CATTLE

Good to prime steers.....	\$5.50@6.25
Fair to good steers.....	5.00@5.50
Inferior to plain steers.....	4.00@5.00
Plain to fancy yearlings.....	5.00@5.85
Plain to fancy cows.....	3.00@5.00
Plain to fancy heifers.....	3.75@5.25
Fair to choice feeders.....	3.50@4.75
Common to choice stockers.....	2.25@3.50
Good cutting and fair beef cows.....	2.00@2.75
Canners.....	1.50@2.25
Common to choice bulls.....	2.25@4.75
Calves, common to fair.....	4.00@6.00
Calves, good to fancy.....	6.00@7.00

HOGS.

Heavy packing sows, 280 lbs. and up.....	\$4.30@4.40
Mixed packers and barrow tops, 225 lbs. and up.....	4.35@4.45
Choice to prime heavy shipping barrows, 4.35@4.50	
Light barrow butchers, 200 lbs. and up.....	4.35@4.52 1/2
Choice to light barrows and smooth sows, 150 and 200 lbs.....	4.30@4.45
Rough sows and coarse stags, 300 to 400 lbs.....	2.75@3.40
Throw-outs, all weights.....	3.50@4.00
Pigs, 90 to 100 lbs.....	3.50@3.75
Pigs, 90 to 135 lbs.....	3.75@4.30

SHEEP.

Good to prime wethers.....	\$5.00@5.50
Fair to good wethers.....	4.00@5.00
Fair to prime ewes.....	3.50@3.25
Fair to good native lambs.....	3.75@6.50
Good to fancy native lambs.....	6.50@7.05
Fed wethers.....	4.00@5.40
Fed lambs.....	6.50@7.05
Feeding lambs.....	4.25@6.85
On lamb.....	4.50@6.00
Bucks and stags.....	3.50@5.00
Yearlings.....	5.00@6.50
Breeding ewes.....	3.50@5.10

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, FEBRUARY 8, 1908.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
May.....	\$12.00	\$12.22 1/2	\$12.00	\$12.02 1/2
July.....	12.40	12.55	12.35	12.35
LARD—(Per 100 lbs.)—				
May.....	7.55	7.62 1/2	7.52 1/2	7.52 1/2
July.....	7.70	7.77 1/2	7.70	7.70
RIBS—(Boxed, 25c. more than loose)—				
May.....	6.55	6.65	6.55	6.57 1/2
July.....	6.82 1/2	6.90	6.82 1/2	6.82 1/2

MONDAY, FEBRUARY 10, 1908.

PORK—(Per bbl.)—	11.95	11.97 1/2	11.85	11.95
July.....	12.25	12.30	12.27 1/2	12.27 1/2
LARD—(Per 100 lbs.)—	7.50	7.50	7.47 1/2	7.47
July.....	7.67 1/2	7.67 1/2	7.62 1/2	7.65
RIBS—(Boxed, 25c. more than loose)—	6.50	6.55	6.50	6.50
July.....	6.77 1/2	6.82 1/2	6.75	6.77 1/2

TUESDAY, FEBRUARY 11, 1908.

PORK—(Per bbl.)—	12.00	12.00	11.85	11.90
July.....	12.25	12.25	12.20	12.22 1/2
LARD—(Per 100 lbs.)—	7.50	7.52 1/2	7.42 1/2	7.45
July.....	7.65	7.65	7.60	7.60
RIBS—(Boxed, 25c. more than loose)—	6.52 1/2	6.52 1/2	6.50	6.52 1/2
July.....	6.77 1/2	6.80	6.75	6.80

WEDNESDAY, FEBRUARY 12, 1908.

PORK—(Per bbl.)—	12.00	12.00	11.85	11.90
July.....	12.25	12.25	12.20	12.22 1/2
LARD—(Per 100 lbs.)—	7.50	7.52 1/2	7.42 1/2	7.42 1/2
July.....	7.65	7.65	7.60	7.60
RIBS—(Boxed, 25c. more than loose)—	6.52 1/2	6.52 1/2	6.50	6.52 1/2
July.....	6.77 1/2	6.77 1/2	6.75	6.77 1/2

THURSDAY, FEBRUARY 13, 1908.

PORK—(Per bbl.)—	11.87	11.82	11.50	11.50
July.....	12.25	12.25	11.90	11.87
LARD—(Per 100 lbs.)—	7.42	7.42	7.27	7.27
July.....	7.60	7.60	7.42	7.42
RIBS—(Boxed, 25c. more than loose)—	6.50	6.50	6.40	6.40
July.....	6.80	6.80	6.67	6.67

FRIDAY, FEBRUARY 14, 1908.

PORK—(Per bbl.)—	11.40	11.40	11.15	11.25
July.....	11.70	11.72	11.55	11.62
LARD—(Per 100 lbs.)—	7.17	7.22	7.17	7.20
July.....	7.35	7.40	7.35	7.40
RIBS—(Boxed, 25c. more than loose)—	6.35	6.35	6.27	6.32
July.....	6.60	6.62	6.55	6.60

†Bld. †Asked.

CHICAGO PROVISION LETTER.

(Special Letter to The National Provisioner from C. D. Forsyth & Co.)

Chicago, Feb. 12.—We quote to-day's market as follows: Green hams, 10@12 ave., 7 1/2; 12@14 ave., 7 1/4; 14@16 ave., 7; 18@20 ave., 7 1/4; green picnics, 5@6 ave., 5 1/2; 6@8 ave., 5 1/4; 8@10 ave., 5 1/4; 10@12 ave., 5 1/4; green New York shoulders, 10@12 ave., 5 1/4; 12@14 ave., 5 1/4; green skinned hams, 16@18 ave., 8 1/2@8 1/2; 18@20 ave., 8 1/2@8 1/2; No. 1 S. P. hams, 8@10 ave., 7 1/4; 10@12 ave., 7 1/4; 12@14 ave., 7 1/4; 14@16 ave., 7 1/4; 18@20 ave., 7 1/4; No. 2 S. P. hams, 10@12 ave., 7; 12@14 ave., 6 1/2; 14@16 ave., 6 1/2; No. 1 S. P. skinned hams, 16@18 ave., 7 1/4@8; 18@20 ave., 7 1/4@8; 20@22 ave., 7 1/4@8; 22@24 ave., 7 1/4@8; 24@26 ave., 7 1/4; 26@28 ave., 7; No. 1 S. P. picnics, 5@6 ave., 6 1/4; 6@7 ave., 5 1/4; 6@8 ave., 5 1/4; 8@10 ave., 5 1/2; 10@12 ave., 5 1/2; No. 1 S. P. New York shoulders, 8@10 ave., none; 10@12 ave., none; 12@14 ave., none; S. P. clear bellies, 6@8 ave., 8 1/2; 8@10 ave., 8 1/4; 10@12 ave., 8.

Prices on S. P. meats are all loose, f. o. b. Chicago.

CHICAGO RETAIL FRESH MEATS.

NOTE.—It is difficult to quote flat retail figures applicable to the whole of the city, every market having a practically different scale according to location, class and volume of trade, etc.

Native Rib Roast.....	18 @20
Native Sirloin Steaks.....	18 @20
Native Porterhouse Steaks.....	3 @5
Native Pot Roasts.....	8 @10
Rib Roasts from light cattle.....	10 @12 1/2
Beef Stew.....	5 @8
Boneless Corned Briskets, Native.....	8 @10
Corned Rumps, Native.....	8 @10
Corned Ribs.....	8 @8
Corned Flanks.....	10 @12 1/2
Round Steaks.....	10 @12 1/2
Round Roasts.....	8 @10
Shoulder Steaks.....	8 @10
Shoulder Roasts.....	8 @10
Shoulder Neck End, Trimmed.....	8 @7
Rolls Roast.....	10 @12 1/2

Lamb.

Hind Quarters, Spring Lamb.....	\$2.25
Fore Quarters, Spring Lamb.....	1.50
Hind Quarters.....	.50
Fore Quarters.....	.12 1/2
Legs, fancy.....	.18
Stew.....	.08@10
Shoulders.....	.12
Chops, Ribs and Loin.....	.35
Chops, Frenched.....	.15 each

Mutton.

Legs.....	.14 @
Stew.....	.5 @
Shoulders.....	.12 @
Hind Quarters.....	.12 1/2 @
Fore Quarters.....	.10 @
Rib and Loin Chops.....	.20 @

Pork.

Pork Loin.....	@ 9
Pork Chops.....	@10
Pork Shoulders.....	@ 8
Pork Tenders.....	.20 @
Pork Butts.....	.9 @
Spare Ribs.....	.7 @
Blades.....	.7 @
Hocks.....	.7 @
Pigs' Heads.....	.6 @
Leaf Lard.....	.10 @

Veal.

Hind Quarters.....	.14 @
Fore Quarters.....	.10 @
Legs.....	.18 @
Breasts.....	.10 @
Shoulders.....	.10 @
Cutlets.....	.20 @
Rib and Loin Chops.....	.14 @

Butchers' Offal.

Suet.....	4 @ 5 1/2
Tallow.....	3 @ 4
Mixed Bone and Tallow.....	1 @ 2 1/2
Calfskins, 8 to 15 lbs.....	.11 @12
Calfskins, under 8 lbs. (deacon's).....	.60 @75

SOUTH WATER STREET MARKETS.

Live Poultry.

Chickens—Spring.....	@11 1/2
Turkeys.....	@10
Fowls.....	@11 1/2
Roosters.....	6 @ 6 1/2
Ducks.....	@10 1/2
Geese, per dozen.....	\$5.00@7.00

Dressed Poultry.

Turkeys.....	.15 @16
Chickens.....	.11 @12
Ducks.....	@11
Geese.....	9 @10
Roosters.....	@ 7

Veal.

Choice.....	8 @ 9 1/2
Good.....	7 @ 8
Medium.....	6 @ 7
Coarse, heavy.....	4 1/2 @ 5 1/2
Coarse, small.....	3 1/2 @ 4 1/2

Dressed Beef.

Ribs, No. 1.....	@14
Ribs, No. 2.....	@12
Ribs, No. 3.....	@ 7
Loin, No. 1.....	@10 1/2
Loin, No. 2.....	@14
Loin, No. 3.....	@ 8 1/2
Rounds, No. 1.....	@ 8
Rounds, No. 2.....	7 @ 7 1/2
Rounds, No. 3.....	8 @ 7
Chucks, No. 1.....	@ 7
Chucks, No. 2.....	6 @ 6 1/2
Chucks, No. 3.....	5 @ 5 1/2
Plates, No. 1.....	@ 5 1/2
Plates, No. 2.....	@ 4 1/2
Plates, No. 3.....	@ 4

Butter.

Creamery Prints.....	@35
Creamery Extra.....	@34
Creamery Firsts.....	@30
Creamery Seconds.....	@22
Dairies, Extra.....	@29
Dairies, Firsts.....	@28
Renovated, Extra.....	@25

Eggs.

Extras.....	@26
Prime Firsts.....	@24
Firsts.....	@23
Fresh, cases inc.....	@20

James G. Cownie, BROKER

705 TRADERS BUILDING

Opposite Board of Trade

CHICAGO, ILLINOIS

Provisions and Lard, Green Meats, Tallow,
Greases, Oils, Stearines, Bones, Fertilizers,
All Packinghouse and Cotton Seed Products

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef.	
Good Native Steers.....	@ 9 1/2
Western Steers.....	@ 8
Native Steers, Medium.....	@ 9 1/4
Helpers, Good.....	@ 9
Cows.....	@ 7 1/2
Hind Quarters, Choice.....	@ 10 1/2
Fore Quarters, Choice.....	@ 7 1/2

Beef Cuts.	
Steer Chucks.....	@ 6 1/2
Cow Chucks.....	@ 6 1/2
Boneless Chucks.....	@ 6 1/2
Medium Plates.....	@ 4 1/2
Steer Plates.....	@ 5 1/2
Cow Rounds.....	@ 7 1/2
Steer Rounds.....	@ 8 1/2
Cow Loins, Medium.....	@ 13
Steer Loins, Heavy.....	@ 16 1/2
Beef Tenderloins, No. 1.....	@ 24
Beef Tenderloins, No. 2.....	@ 20
Strip Loins.....	@ 9
Sirloin Butts.....	@ 11
Shoulder Clods.....	@ 8 1/2
Rolls.....	@ 11 1/2
Rump Butts.....	@ 7 1/2
Trimnings.....	@ 4 1/2
Shank.....	@ 4
Cow Ribs, Heavy.....	@ 12
Cow Ribs, Common, Light.....	@ 13 1/2
Steer Ribs, Light.....	@ 13 1/2
Steer Ribs, Heavy.....	@ 14
Loins ends, steer-native.....	@ 11 1/2
Loins ends, cow.....	@ 10
Hanging Tenderloins.....	@ 5
Flank Steak.....	@ 10

Beef Offal.	
Livers.....	@ 4 1/2
Hearts.....	@ 4
Tongues.....	@ 12
Sweetbreads.....	@ 16
Ox Tail, per lb.....	@ 6
Fresh Tripe, plain.....	@ 2 1/2
Brains.....	@ 5
Kidneys, each.....	@ 6
Brains.....	@ 6

Veal.	
Heavy Carcass Veal.....	@ 7 1/2
Light Carcass.....	@ 8 1/2
Good Carcass.....	@ 11
Good Saddles.....	@ 13
Medium Racks.....	@ 9 1/2
Good Racks.....	@ 10

Veal Offal.	
Brains, each.....	@ 6
Sweetbreads.....	@ 10
Plucks.....	@ 40
Heads, each.....	@ 10

Lamb.	
Medium Caul.....	@ 11
Good Caul.....	@ 12
Round Dressed Lamb.....	@ 13 1/2
Saddles.....	@ 14
R. D. Lamb Saddle.....	@ 14
Caul Lamb Racks.....	@ 9 1/2
R. D. Lamb Racks.....	@ 10 1/2
Lamb Fries, per pair.....	@ 10
Lamb Tongues, each.....	@ 8
Lamb Kidneys, each.....	@ 2

Mutton.	
Medium Sheep.....	@ 9 1/2
Good Sheep.....	@ 10 1/2
Medium Saddles.....	@ 10 1/2
Good Saddles.....	@ 11 1/2
Medium Racks.....	@ 9
Good Racks.....	@ 9 1/2
Mutton Legs.....	@ 11
Mutton Steaks.....	@ 10 1/2
Mutton Loins.....	@ 10 1/2
Sheep Tongues, each.....	@ 3
Sheep Heads, each.....	@ 10

Fresh Pork, Etc.	
Dressed Hogs.....	@ 9 1/2
Pork loins.....	@ 7 1/2
Leaf Lard.....	@ 7 1/2
Tenderloins.....	@ 16
Spare Ribs.....	@ 5 1/2
Butts.....	@ 6
Hocks.....	@ 5
Trimnings.....	@ 5
Tails.....	@ 5
Snouts.....	@ 3 1/2
Pigs' Feet.....	@ 3
Pigs' Heads.....	@ 4
Blade Bones.....	@ 5
Cheek Meat.....	@ 5
Hog Plucks.....	@ 5 1/2
Neck Bones.....	@ 2
Skinned Shoulders.....	@ 6
Pork Hearts.....	@ 3
Pork Kidneys.....	@ 3 1/2
Pork Tongues.....	@ 7
Slip Bones.....	@ 3 1/2
Tail Bones.....	@ 4
Brains.....	@ 6
Backfat.....	@ 6
Hams.....	@ 8
Calas.....	@ 8
Bellies.....	@ 10 1/2
Shoulders.....	@ 6

SAUSAGE.	
Columbia Cloth Bologna.....	@ 6 1/2
Bologna, larger, long, round and cloth.....	@ 6 1/2
Choice Bologna.....	@ 7 1/2

Viennas.....	@ 8
Frankfurters.....	@ 8
Blood, Liver and Headcheese.....	@ 7
Tongue.....	@ 9
White Tongue.....	@ 9
Mince Sausage.....	@ 9 1/2
Prepared Sausage.....	@ 9
New England Sausage.....	@ 10
Compressed Luncheon Sausage.....	@ 9
Special Compressed Ham.....	@ 9
Berliner Sausage.....	@ 9 1/2
Boneless Sausage.....	@ 13 1/2
Oxford Sausage.....	@ 12 1/2
Polish Sausage.....	@ 8
Garlic.....	@ 8
Smoked Sausage.....	@ 8
Farm Sausage, bulk or link.....	@ 12
Pork Sausage, bulk or link.....	@ 9 1/2
Pork Sausage, short link.....	@ 8 1/2
Special Prepared Sausage.....	@ 7
Boneless Pigs' Feet.....	@ 8
Hams, Bologna.....	@ 7

Summer Sausage.	
Best Summer, H. C., Medium Dry.....	@ 18
German Salami, Medium Dry.....	@ 15 1/2
Holsteiner.....	@ 11 1/2
Mettwurst, New.....	@ 12 1/2
Farmer.....	@ 18
Italian Salami, New.....	@ 18
Monarque Cervelat.....	@ 18

Sausage in Oil.	
Smoked Sausage, 1-50.....	\$4.00
Smoked Sausage, 2-20.....	3.50
Bologna, 1-50.....	3.50
Bologna, 2-20.....	3.00
Frankfurt, 1-50.....	4.00
Frankfurt, 2-20.....	3.50

VINEGAR PICKLED GOODS.	
Pickled Pigs' Feet, in 200-lb. barrels.....	\$3.50
Pickled Plain Tripe, in 200-lb. barrels.....	5.00
Pickled H. C. Tripe, in 200-lb. barrels.....	7.75
Pickled Ox Lips, in 200-lb. barrels.....	10.00
Pickled Pigs' Snouts, in 200-lb. barrels.....	14.00
Lamb Tongue, Short Cut, barrels.....	34.00

CORNED, BOILED AND ROAST BEEF.	
1 lb., 2 doz. to case.....	Per doz. \$1.45
2 lbs., 1 or 2 doz. to case.....	2.50
4 lbs., 1 doz. to case.....	5.25
6 lbs., 1 doz. to case.....	8.00
14 lbs., 1/2 doz. to case.....	18.50

EXTRACT OF BEEF.	
1-oz. jars, 1 doz. in box.....	Per doz. \$2.25
2-oz. jars, 1 doz. in box.....	3.25
4-oz. jars, 1 doz. in box.....	6.50
8-oz. jars, 1/2 doz. in box.....	11.50
16-oz. jars, 1/4 doz. in box.....	22.00
2, 5 and 10-lb. tins.....	1.75 per lb.

BARRELED BEEF AND PORK.	
Extra Plate Beef, 200 lb. bbls.....	@ 13.00
Plate Beef.....	@ 12.00
Extra Mess Beef.....	@ 11.00
Prime Mess Beef.....	@ 11.50
Beef Hams.....	@ 13.00
Rump Butts.....	@ 12.75
Mess Pork.....	@ 14.50
Clear Fat Backs.....	@ 15.00
Family Back Pork.....	@ 11.50
Bean Pork.....	@ 11.50

LARD.	
Pure leaf, kettle rendered, per lb., tcs.....	@ 9 1/2
Pure lard.....	@ 9 1/2
Lard, substitutes, tcs.....	@ 7 1/2
Lard, compound.....	@ 7 1/2
Cooking oil, per gal. in barrels.....	@ 6 1/2
Barrels, 1/2 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces.....	

BUTTERINE.	
Nos. 1 to 6, natural color.....	@ 13 @ 17

DRY SALT MEATS.	
(Boxed. Loose are 1/4 c. less.)	
Clear Bellies, 14@16 avg.....	@ 9 1/2
Clear Bellies, 18@20 avg.....	@ 9
Rib Bellies, 18@20 avg.....	@ 9 1/2
Fat Backs, 12@14 avg.....	@ 8 1/2
Regular Plates.....	@ 7 1/2
Short Clears.....	@ 7
Butts.....	@ 6 1/2
Bacon meats, 1/4 c. to 1/2 c. more.....	

WHOLESALE SMOKED MEATS.	
Hams, 12 lbs., avg.....	@ 10 1/2
Hams, 16 lbs., avg.....	@ 11
Skinned Hams.....	@ 9 1/2
Calas, 4@6 lbs., avg.....	@ 8
Calas, 6@12 lbs., avg.....	@ 8
New York Shoulders, 8@12 lbs., avg.....	@ 8 1/2
Breakfast Bacon, fancy.....	@ 17
Wide, 10@12 avg., and strip, 5@6 avg.....	@ 12
Wide, 6@8 avg., and strip, 3@4 avg.....	@ 18 1/2
English Bacon, wide, 12@14 avg.....	@ 9
Rib Bacon, wide, 8@12, strip, 4@6 avg.....	@ 9
Dried Beef Seta.....	@ 18 1/2
Dried Beef Inside.....	@ 18 1/2
Dried Beef Knuckles.....	@ 18
Dried Beef Outlets.....	@ 16
Regular Rolled Hams.....	@ 14
Smoked Hams.....	@ 15
Boiled Calas.....	@ 12
Cooked Loin Rolls.....	@ 18 1/2
Cooked Rolled Shoulders.....	@ 13

SAUSAGE CASINGS.

P. O. B. CHICAGO.

Rounds, per set.....	@ 14
Export Rounds.....	@ 13
Middles, per set.....	@ 35
Beef bungs, per piece.....	@ 5
Hog casings, as packed.....	@ 22
Hog casings, free of salt.....	@ 45
Hog middles, per set.....	@ 1
Hog bungs, export.....	@ 13
Hog bungs, large mediums.....	@ 1 1/2
Hog bungs, prime.....	@ 1 1/2
Hog bungs, narrow.....	@ 2 1/2
Imported wide sheep casings.....	@ 85
Imported medium wide sheep casings.....	@ 80
Imported medium sheep casings.....	@ 70
Beef weasands.....	@ 5 1/2
Beef bladders, medium.....	@ 1
Beef bladders, small, per doz.....	@ 18
Hog stomachs, per piece.....	@ 4

FERTILIZERS.	
Dried Blood, per unit.....	\$2.55 @ 2.60
Hoof meal, per unit.....	@ 2.45
Concent. tankage, 15% per unit.....	@ 2.45
Ground tankage, 12%.....	\$2.50 @ 2.55
Ground tankage, 11% per unit.....	2.45 @ 2.47 1/2 and 10c.
Ground tankage, 10% per unit.....	2.42 1/2 and 10c.
Ground tankage, 9 and 20%.....	2.30 and 10c.
Ground tankage, 6 and 35%.....	@ 19.00
Ground raw bone, per ton.....	@ 25.00
Ground steam bone, per ton.....	@ 18.00
Unground tankage, per ton less than ground.....	@ 50c.

HORNS, HOOFS AND BONES.	
Horns, No. 1 65@70 lbs. average.....	\$27.50
Horns, black, per ton.....	25.00
Horns, striped, per ton.....	30.00
Horns, white, per ton.....	65.00
Flat shin bones, 35 to 47 lbs. ave. ton.....	52.50
Round shin bones, 35 to 40 lbs. ave. ton.....	68.75
Round shin bones, 50 to 52 lbs. ave. ton.....	77.50
Long thigh bones, 90 to 95 lbs. ave. ton.....	100.00
Jaws, skulls and knuckles, per ton.....	25.00

LARDS.	
Prime steam, cash.....	@ 7.20
Prime steam, loose.....	@ 6.60
Compound.....	@ 6 1/2
Leaf.....	@ 7 1/2

STEARINES.	
Prime oleo.....	@ 7 1/2
Oleo No. 2.....	@ 6 1/2
Mutton.....	@ 7 1/2
Tallow.....	5 1/2 @ 6
Grease.....	4 1/2 @ 5 1/2

OILS.	
Lard oil, extra, winter strained, tierces.....	@ 60
Extra No. 1 lard oil.....	@ 50
No. 1 lard oil.....	@ 45
No. 2 lard oil.....	@ 41
Oleo oil, extra.....	9 1/2 @ 9 1/2
Oleo oil, No. 2.....	9 @ 9 1/2
Oleo stock.....	7 1/2 @ 8 1/2
Neatsfoot oil, pure, bbls.....	@ 65
Acidless tallow oil, bbls.....	@ 55
Corn oil, loose.....	@ 4.10

TALLOW.	
Edible.....	5 1/2 @ 6
Prime city.....	5 1/2 @ 5 1/2
Choice country.....	5 1/2 @ 5 1/2
Packers' prime.....	5 1/2 @ 5 1/2
Packers' No. 1.....	4 1/2 @ 5 1/2
Packers' No. 2.....	4 1/2 @ 4 1/2
Renderers' No. 1.....	4 1/2 @ 4 1/2

GREASES.	
White, choice.....	5 1/2 @ 5 1/2
White, "A".....	5 1/2 @ 5 1/2
White, "B".....	4 1/2 @ 4 1/2
Bone.....	4 1/2 @ 4 1/2
House.....	4 @ 4 1/2
Yellow.....	4 1/2 @ 4 1/2
Brown.....	3 1/2 @ 4
Glue Stock.....	@ 4 1/2
Neatsfoot Stock.....	@ 4 1/2
Garbage Grease.....	@ 3 1/2

COTTONSEED OILS.	
P. S. Y., loose.....	@ 36 1/2
P. S. Y., soap grade.....	@ 35 1/2
Soap, bbls., concn., 62@65% F. A.....	2 1/2 @ 2 1/2
Soap Stock, bbls., reg. 50% F. A.....	1 1/2 @ 1 1/2

COOPERAGE.	
Tierces.....	1.65 @ 1.72 1/2
Barrels, ash.....	1.17 1/2 @ 1.20
Barrels, oak.....	1.45 @ 1.47 1/2

CURING MATERIALS.	
Refined saltpeter.....	4 1/2 @ 5 1/2
Boric acid, crystal to powdered.....	7 @ 7 1/2
Borax.....	4 1/2 @ 5
Sugar.....	
White, clarified.....	@ 4 1/2
Plantation, granulated.....	@ 4 1/2
Yellow, clarified.....	@ 4
Salt.....	
Ashton, in bags, 225 lbs.....	\$2.25
English packing, in bags, 224 lbs.....	1.45
Michigan, granulated, car lots, per ton.....	2.65
Michigan, medium, car lots, per ton.....	3.25
Casing salt, bbls., 280 lbs., 2x@3x.....	1.10

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Chicago

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LIVE STOCK REVIEWS

CHICAGO

(Special Letter to The National Provisioner from the Globe Commission Company.)
Union Stock Yards, Chicago, Feb. 12.

Early estimates of the receipts on Monday were 37,000 cattle, 78,000 hogs and 27,000 sheep. Late in the forenoon, when trains were coming in, it was to be seen that the receipt of hogs would be much larger than expected, and experts raised their estimates to 82,000 and lowered the estimate on cattle to 35,000, but after all trains were in at 3 o'clock, and we received the official count, the actual receipts were 33,501 cattle, 87,716 hogs and 26,999 sheep. The cattle market opened very slow and unsatisfactory, and remained so during all of the session, and the decline was 10 to 25c. per cwt. since last Wednesday, the most decline being on the plain heavy steers. The light and medium weights that were well fattened were in the best demand and sold most freely, and we note a decline of 10c. to 15c. on those grades. A large proportion of the receipts were heavy beefs, and there were more strictly good fat steers than the demand called for. Cattle selling last week at \$5.70@5.85 sold yesterday from \$5.40 to \$5.60, and in some instances as much as 30c. to 35c. decline was noted on the heavy grades. There was only one load of 1,416-lb. fancy steers selling at 6c. The next highest sales were two loads at \$5.85, not very many cattle selling above \$5.40 to \$5.50. Trains were late in arriving, and there were quite a few cattle carried over unsold. The demand for butcher stock is fairly good, with prime cows and heifers selling at about steady prices, others 10c. lower. Bulls 10c. lower. Light and medium stockers and feeders were 10c. lower, but strictly choice sold at about steady prices.

The receipts of hogs on Monday was a record-breaker, being the heaviest day's receipts ever arriving on any market. The market opened slow and 15c. lower, but later trade became quite active, and in some instances hogs sold only 10c. lower, bulk selling at \$4.30 @4.35, with a top of \$4.40. The trade was quite active in the hog alleys until 3 o'clock. Packers apparently want the hogs at present prices. Our firm handled on last Monday twenty-one loads of hogs averaging 228 lbs., at an average price of \$4.34 per cwt., and the average price of all hogs sold on Monday's market was \$4.30. We sold quite a few loads at \$4.40, which was top price of the day, and only three loads as low as \$4.30.

The receipts of cattle on Tuesday were 4,500; the market was steady. Receipts of hogs were 26,000; the market was active and 5c. to 10c. higher. On Wednesday the receipts of cattle were 16,000. Sellers as a rule looked for a strong and active market, but were somewhat disappointed, as bulk of the sales were fully steady, with prime cattle of desirable weights selling about 10c. higher. Butcher stock 10c. to 15c. higher.

The receipts of hogs to-day were 36,000; the market was opened by speculators and Eastern shippers bidding 5c. to 10c. higher, and most of the early sales were made on that basis. Later the market weakened, packers buying their hogs at fully steady prices, bulk of the hogs selling to-day at \$4.35@4.45, best grades selling from \$4.50 to \$4.55.

The market on light lambs and light yearlings continues steady, with all grades of sheep and lambs selling 10c. to 15c. lower than Monday.

KANSAS CITY

(Special Wire to The National Provisioner.)

Stock Yards, Kansas City, Feb. 14.

CATTLE.—Receipts this week, 37,100; last week, 38,500; same week last year, 41,300. Repeated efforts of buyers to depress prices have met with small success; beef steers are strong as compared with a week ago; the top, \$5.85, is the highest this year; numerous lots, \$5.50@5.75; bulk, \$4.70@5.30. Cows and heifers are strong to 10c. higher; cows, \$3.25@4.75; heifers, \$3.50@5.10. Bulls, \$3@4.20. Top veals, \$6.25. Quarantine receipts are moderate; the market is a shade higher; bulk of supplies are steers, \$3.80@5. Stockers and feeders are stronger, \$3.60@4.90.

HOGS.—Receipts this week, 94,300; last week, 87,900; same week last year, 69,800. Packers are free buyers all the time, but attempts to reduce the price below the possibility of \$4 hogs in the country shuts off receipts. The market is a shade lower than a week ago; top, \$4.40; bulk, \$4.10@4.35. The discrimination against light weights continues; the spread for weight and quality is the greatest of the winter. Pigs are cleaned up close at steady prices, \$3.60@4.

SHEEP.—Receipts this week, 40,000; last week, 31,900; same week last year, 34,400. Sheep and lambs fluctuate within a small range; prices to-day are slightly below a week ago. Feed lots in local territory are pretty well emptied; considerable Colorado stuff remains to move. Lambs, \$6.35@6.80; yearlings, \$5.40@6.25; wethers, \$4.90@5.25; ewes, \$4.40@5.

HIDES are weak; green salted, 4½@6c.; bulls and stags, 3½@5c.; uncured, 1c. less; horse hides, \$2.25@3; sheep pelts, 35c. to \$1.25; hog skins, 25c.

Packers' purchases this week:

	Cattle.	Hogs.	Sheep.
Amer. D. B. & P. Co.	652	—	25
Armour	3,949	31,704	7,327
Cudahy	3,194	17,914	2,272
Fowler	1,165	—	2,451
Morris	3,691	13,274	4,091
Ruddy	755	—	—
Schwarzschild	3,538	13,421	5,319
Swift	4,219	15,870	7,061

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, So. Omaha, Feb. 11.

Under the influence of the very moderate cattle receipts last week, the market advanced 15@25c., but the heavy supplies this week have caused most of the advance to disappear. The demand appears to be broad enough but packers say they are forced to hold values down on account of the nervous and uncertain retail trade. At any rate, values now are very little different from a week ago for either beef steers or cow stuff. There is a range of about \$3.75@5.50 for poor to prime beefs with the bulk of the fair to good 1,000 to 1,400-lb. beefs at \$4.40@5.10. Cows and heifers sell from \$2.00 to \$4.50, fair to good butcher and beef grades very largely around \$3.00@3.75. A very fair business was done in stockers and feeders last week the lower prices being the attraction. Prices have firmed up a little this week, the range

being from \$2.75 to \$4.50, with most of the trading around \$3.50@4.00.

Hog prices held up in good shape last week despite the liberal supplies, and although there has been some decline this week on account of the excessive marketing, values are not a great deal different from a week ago and there has been no material change in the conditions surrounding the trade. Heavy and butcher grades still command a premium and thin, underweight stuff sells at a considerable discount. For good hogs of all weights, however, the range is somewhat narrower than it was. There were nearly 14,000 hogs here to-day and prices advanced 5@10c., showing that the packers want the stuff at prevailing quotations. Tops brought \$4.35 as against \$4.30 last Tuesday and the bulk of the trading was at \$4.10@4.25 as against \$4.10@4.25 a week ago.

There has been no material change in the market for sheep and lambs for some time past. Supplies have been moderate and the demand from packers has been very fair while there has been enough competition from feeder buyers to prevent any slump on the thin and half fat stuff. Fat lambs sell at \$6.35@6.85; yearlings, \$5.25@5.90; wethers, \$5.00@5.20, and ewes, \$4.50@5.00. Feeder lambs sell around \$5.50@6.40 and some 12,000 head were shipped to the country last week.

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO FEBRUARY 10, 1908.

	Beef.	Cow.	Calves.	Sheep.	Hogs.
Jersey City	3,265	—	971	14,459	20,761
Sixtieth street	2,051	24	1,154	6,011	—
Fortieth street	—	—	—	—	20,547
Lehigh Valley	4,009	—	500	21,792	—
Weehawken	678	—	—	1,044	—
West Shore	1,818	—	—	—	—
Scattering	—	65	125	32	4,900
Totals	12,421	89	2,750	45,338	46,208
Totals last week	13,918	114	3,976	41,028	51,750

WEEKLY EXPORTS.

Name and Steamship.	Live Cattle.	Live Sheep.	Qrs. of Beef.
Schwarzschild & Sulzberger, Ss.	—	—	—
Victorian	438	—	—
Schwarzschild & Sulzberger, Ss.	—	—	—
Minneapolis	417	—	1,900
Schwarzschild & Sulzberger, Ss.	—	—	—
Philadelphia	—	—	1,000
J. Shamberg & Co., Ss. Victorian	365	1,044	—
J. Shamberg & Ss. Minneapolis	410	—	—
J. Shamberg & Co., St. Justin	140	—	—
Morris Beef Co., Ss. Victorian	—	—	3,100
Morris Beef Co., Ss. Celtic	—	—	1,650
Morris Beef Co., Ss. Philadelphia	—	—	1,100
Swift Beef Co., Ss. Celtic	—	—	1,750
Armour & Co., Ss. Philadelphia	—	—	1,500
J. Stern & Co., Ss. Minneapolis	—	—	400
Cudahy Packing Co., Ss. Celtic	—	—	1,400
L. S. Dillenback, Ss. Uller	—	20	—
Total exports	1,770	1,064	13,800
Total exports last week	1,727	1,011	11,900

RECEIPTS AT CENTERS

SATURDAY, FEBRUARY 8, 1908.

	Cattle.	Hogs.	Sheep.
Chicago	300	26,000	2,000
Kansas City	1,000	7,000	—
Omaha	100	12,000	1,800
St. Louis	200	5,500	200
St. Joseph	1,000	6,500	200
Ft. Worth	300	800	—

MONDAY, FEBRUARY 10, 1908.

Chicago	35,000	87,000	27,000
Kansas City	11,000	14,000	15,000
Omaha	4,000	7,000	7,500
St. Louis	4,000	7,000	800
St. Joseph	3,000	12,000	3,000
Sioux City	3,100	4,000	—

TUESDAY, FEBRUARY 11, 1908.

Chicago	4,500	27,000	12,000
Kansas City	13,000	20,000	7,000
Omaha	6,100	13,500	7,000
St. Louis	5,000	12,000	4,000
St. Joseph	3,500	14,000	3,500
Sioux City	1,200	4,000	—

WEDNESDAY, FEBRUARY 12, 1908.

Chicago	15,500	36,000	15,000
Kansas City	7,000	23,000	8,500
Omaha	4,000	11,200	3,700
St. Louis	3,500	10,000	500
St. Joseph	2,000	13,000	1,000
Sioux City	900	8,400	—

THURSDAY, FEBRUARY 13, 1908.

Chicago	6,000	25,000	15,000
Kansas City	5,000	18,000	7,000
South Omaha	3,000	12,000	1,000

FRIDAY, FEBRUARY 14, 1908.

Chicago	2,500	38,000	7,000
Omaha	2,000	12,000	2,500
Kansas City	2,000	11,000	1,500

Special reports to The National Provisioner show the number of livestock slaughtered at the following centres for the week ending February 8:

CATTLE.

Chicago	31,839
Omaha	11,791
Kansas City	23,989
St. Joseph	10,622
Cudahy	552
St. Louis City	4,181
Wichita	286
South St. Paul	1,992
Indianapolis	3,096
New York and Jersey City	10,740
Philadelphia	3,895
Fort Worth	0,337

HOGS.

Chicago	140,701
Oma	64,472
Kansas City	99,200
St. Joseph	59,927
Cudahy	31,683
Sioux City	32,130
Ottumwa	14,290
Cedar Rapids	24,126
Wichita	14,408
South St. Paul	80,328
Indianapolis	35,843
New York and New Jersey	46,298
Philadelphia	9,820
Philadelphia	9,878
Fort Worth	9,656

SHEEP.

Chicago	50,768
Omaha	29,708
Kansas City	25,584
St. Joseph	19,650
Cudahy	226
St. Louis City	6,000
South St.	3,053
Indianapolis	352
New York and Jersey City	42,274
Detroit	1,922
Philadelphia	4,900
Port Worth	258

WEEKLY REPORT TO FEBRUARY 10, 1908

	Live Cattle.	Live Sheep.	Qrs. of Beef.
Exports from—			
New York	1,770	1,064	13,800
Boston	3,271	510	9,019
Baltimore	800		
Philadelphia	707		
Portland	1,025	612	
St. John	1,413		
Exports to—			
London	3,396		9,193
Liverpool	3,842	2,166	13,622
Glasgow	680		
Manchester	521		
Antwerp	227		
Para, Brazil	140		
Bermuda and West Indies		20	
Totals to all ports	8,786	2,186	22,817
Totals to all ports last week.	8,334	1,011	18,340

A GAME AND POULTRY CALENDAR.

A. Silz, the well-known New York poultry and game commission merchant and importer, has issued a calendar for 1908, which is in keeping with his reputation for style and effectiveness. It is most unique and attractive. Arranged on a large white oval-shaped baize board backing are the game menus appropriate to each month of the year. These are done in a rich brown, while the whole calendar is illuminated with gold scrolls and the explanatory title: "What we Recommend." In the center, set on gauze netting, appears the title and address of the Silz house.

Every week there is something of practical working value to someone in the trade to be found on page 20 of The National Provisioner.

HOG MARKETS, FEB. 14.

CHICAGO.—Receipts, 38,000; 5@10c. lower; \$4.05@4.35.

KANSAS CITY.—Receipts, 12,000; slow;
\$3.95@4.35.

OMAHA.—Receipts, 11,000; slow; \$3.90@

INDIANAPOLIS.—Receipts, 15,000; lower; \$4.30@4.45.

EAST BUFFALO.—Receipts, 6,800; slow;
\$4.40@4.65.

LARD IN NEW YORK.

Western steam, \$7.25 nominal; city steam, \$6.87½, nominal; refined, Continent, tcs., \$8; do., South America, tcs., \$8.85; kegs, at \$10.15; compound, \$7@7.25.

LIVERPOOL

Liverpool, Feb. 14.—Beef, extra India mess, 88s. 9d.; pork, prime mess, Western, 77s. 6d.; shoulders, 35s.; hams, short clear, 40s. 6d.; Cumberland cut, 38s. 6d.; do., short ribs, 38s. 6d.; long clear, 28@34 lbs., 37s. 6d.; do., 35@40 lbs., 38s.; backs, 39s.; bellies, 38s. Tallow, 29s. Turpentine, 38s. 6d. Rosin, common, 9s. 9d. Lard, spot, prime Western, tierces, at 37s. 6d. American refined, pails, 38s. 3d. Cheese, white, Canadian, 62s. 6d.; do., colored, 63s. 6d. Lard (Hamburg), American steam, 50 kilos, 37¾ marks. Tallow, Australian (London), 31s. Cottonseed oil, refined (Hull), 23s. 7½d. Linseed (London), La Plata, February and March, 39s. 1½d.; Calcutta, April and June, 42s. 6d. Linseed oil (London), 23s. 9d. Petroleum, refined (London), 6 15-16d.

OLEO AND NEUTRAL LARD.

The oleo oil market this week has been active through scarcity of oleo in Rotterdam and the advancing butter market in England. The activity has confined itself more to the best grades than to the low grades. Production of oleo in this country is normal now, and killing is again the way it was before the panic months. The arrival of hogs are truly enormous at the present time, which has very much reduced the price of neutral lard, but the butterine manufacturers in Europe are willing buyers of these goods at present very reasonable prices, which are far below the value of oleo oil. As regards butter oil, a few inquiries are coming in from Europe for same and a little business is being done, but it is not a large business, and it looks as if European churners will not take hold of butter oil in round lots until price is moderate for this article.

FRIDAY'S CLOSINGS.

Provisions.

Hog products continued on a lower range of prices. The hog receipts were again large

and offered at 5@10c. lower prices. Besides, as an influence, was the lower tendency of corn prices.

Cottonseed Oil

Crude is offered in instances in the Southeast at 28½c., and in Texas at 28c. The New York market opened depressed and fully ¼c. lower, accompanied by a break in cotton and lard. Early "call" prices for prime yellow, February, 36¼@37¼c.; March, 36¼@37¼c.; May, 37@37½c.; July, 38@38½c.; September, 38½@39¼c.; October, 36@39c.; sales 200 bbls. July, 38¼c. Immediately after the "call," sales 1,100 bbls. May, 37¼c.; 500 bbls. July, 38½c., and now firm at 37¼c. bid May, and 38¼c. bid July.

Tallow.

Steady market in New York at 5¼c. bid and 5¾c. asked for city, hhds. No sales.

Oleo Stearine.

Quiet at 7½c. in New York.

BALTIMORE PACKERS' BANQUET

The Baltimore Butchers & Packers' Association, one of the live local packers organizations of the country, held its second annual banquet on last Wednesday evening at the new Howard Hotel in Baltimore. An elaborate menu was served. Howard R. Smith was toastmaster, and there were speeches by President C. P. Hohman, of C. Homan & Sons; Vice President Robert M. Jones, of the Jones & Lamb Co., and Treasurer E. T. Ottenheimer, of S. Ottenheimer & Co. Messrs. H. F. Kleinfelter and John T. McCaslin added greatly to the entertainment, the former by his whistling and the latter with a clever impersonation of President Roosevelt. There was also a vaudeville performance.

The officers of the association, members and others present included Conrad Hohman, president; Robert M. Jones, vice president; David A. Barrett, secretary; Eleazer Ottenheimer, treasurer; John A. Gebelein and J. Fred Shafer, chairman, all of the banquet committee. Members—John G. Frederick, John A. Gebelein, George & Co., Frederick Haas, K. Heinold & Son, C. Hohman & Sons, Jones-Lamb Co., Thos. J. Kurdle, C. F. Kurlle, George Lang & Son, Ottenheimer Bros., Wm. Schluderberg & Son, Ludwig Sellmayer, A. C. Snyder, W. A. Snyder and Jacob C. Shafer Co. Subscribers—Wm. S. Henning, Louis H. Rettberg, Jacob R. Pfeiffer, W. B. Cassell, Joseph Kurdle, Howard Rieman, J. Henry Snyder of H., Ludwig Sellmayer, Jr., Samuel Ottenheimer, Bernard Ottenheimer, Andrew G. Kriel, John G. Prince, Geo. Gebelein, Sr.; Harry Sherwood, Joseph E. Gallagher, Jas. B. Platt, Samuel Kraus, Louis A. Romoser, Chas. Long, William J. Martin, Jas. H. Riefle, David A. Barrett, J. Henry Snyder of C., Edwin W. Hall, William R. Wagner, John A. Wagner, Louis Paulsgraf, J. Pfeiffer, R. A. McCormick, O. T. Shreeve and R. F. Roberts.

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H. A. Born Packers' Supply Co., Chicago.**

CHARTER MEMBERS AMERICAN MEAT PACKERS ASSOCIATION.

Retail Section

RETAIL SALES AND CREDITS.

The Retail Butchers' Association of Wilkes-Barre, Pa., last week secured the adoption of an agreement by which wholesalers promise to sell meat to no one who does not hold a retail butchers' license. In that way any selling of meat by wholesalers will be stopped and only licensed retail butchers will sell to consumers.

The association will next consider the question of controlling the credit system so that delinquent customers will be obliged to settle accounts or be deprived of the privilege of buying meat from any of the retailers in the association. The grocerymen have succeeded in protecting themselves through intelligent co-operation, and the butchers believe that they also can establish an effective system against chronic "dead beats."

PEORIA REFUSES LOCAL INSPECTION.

Peoria, Illinois, about whose local meat trade some of the worst scandals have been published, has refused to adopt a local meat inspection system which would remedy these abuses. Meat concerns in Peoria which do an outside business have government inspection and are operated in model fashion. An effort was made to pass an ordinance requiring all meat sold in Peoria, either at wholesale or retail, to pass government inspection. This ordinance was defeated at a meeting of the city council last week by a narrow majority. It is said that farmers who peddle meat from the country, and some retailers who do not want inspection, were responsible for the defeat of the ordinance.

BUTCHERS' ASSOCIATIONS ELECT.

The Newark, N. J., Butchers' Association has elected the following officers for the ensuing year: President, Albert E. Eberhardt; vice-president, John Roh; recording secretary, Adam Oesterler; financial secretary, George Mock; treasurer, Jacob Metz.

The Butchers' & Grocers' Protective Association of Covington, Ky., has been organized, its chief object being to secure enforcement of Sunday closing ordinances. The following officers have been elected: A. S. Daugherty,

president; J. H. Seppenfeld, vice-president; H. Knallman, financial secretary; H. P. Nuber, secretary; H. Ferdinand Kruetzkamp, treasurer. Directors: J. Dalheim, F. Schneider, H. F. Farnan, Ben T. Geisen, Theodore Dickmann, J. H. Niehaus.

RETAIL MEAT PRICES.

Retail butchers who have encouraged trade by giving their customers the benefit of the current low wholesale prices of certain meats, particularly pork products, all report that the results have been most satisfactory. Not only have the old customers expressed appreciation, but new customers have been made who will stick to them, realizing that the butcher is in the business for nothing but a legitimate profit, and is perfectly willing to make concessions to his customers when the wholesale prices let up a bit.

Take pork loins, for example, the wholesale price of which has reached the low mark of seven to nine cents a pound. If the retailer reduces his prices for pork cuts accordingly, it is possible that an added demand for fresh pork will be created that will last even when wholesale prices rise. And pork trade is always a money-making proposition for the retailer. The chief benefit to be derived, however, is in the increased number of customers gained, not only because the meat is cheap, but because the customer will realize that the butcher is giving him any benefit of low wholesale prices that may come about.

The public is getting "wise" on this price question, and is watching wholesale as well as retail figures. It is a shrewd market man who lets his retail prices move up and down freely in sympathy with the wholesale market. His margin of profit may not always be so wide, but he is bound to more than make up in an increased volume of business.

PRIDE IN BUSINESS.

Whenever pride gets a hold upon a business man and throws his chin in the air, he is sure to stub his toe. No man is in danger of "stubbing his toe," however, if he merely takes a pride in his business, and forgets himself entirely in his efforts to in-

crease and build up that business. It is "swell headed" pride of our own personality which is dangerous.

The real business man is so busy for twenty-four hours out of each day trying to devise better and more profitable business methods, so he can better serve his customers, that he never has time to give more than a passing thought to himself. But in all that twenty-four hours it is his pride in his business which spurs him on to overcome difficulty after difficulty, and every employer who is himself well-supplied with this brand of pride will be found surrounded by assistants who also feel the same way about the business, and that business will have just the right kind of push behind it to make it grow.

There is no danger in pride at this stage of the game, but every employer and every subordinate must watch out for the time when everyone recognizes the success of the business, and is inclined to praise those who made it successful. This is the time when the pride microbe becomes dangerous, and if it is ever given a firm footing in the person then it will as surely ruin the business as the other kind of pride was sure to build it up.

SAUSAGEMAKER TO THE EMPEROR.

Among the numerous chefs who cater to the palate and appetite of Emperor William of Germany there is one dignitary that may be described as "sausagemaker to the Kaiser." His Majesty is very fond of the huge, white frankfurter sausage, and has a supply of them made fresh every day, in his own kitchen. When engaged in manoeuvring his army on a field day these frankfurters and bread, washed down with lager beer, invariably form the Kaiser's luncheon.

READ THE BEST BOOKS.

Look over the titles of text-books offered on The National Provisioner's special lists and see if there isn't something there you need. Special prices to our patrons on application to The National Provisioner, 116 Nassau street, New York City.

CONRON BROTHERS COMPANY

MAKES A SPECIALTY OF HANDLING

BEEF, PROVISIONS, BUTTER AND EGGS

AS WELL AS BEING

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MAIN PLANT and OFFICES: 10th Ave., 13th to 14th Sts.

HARLEM BRANCH: 131st St. and 12th Ave. BRONX BRANCH: Brook and Westchester Aves. BROOKLYN BRANCH: 189-191 Fort Greene Pl.

LOCAL AND PERSONAL.

H. Marshall will open a new meat market at South Tacoma, Wash.

The meat market of F. J. Brown, at Peoria, Ill., has been destroyed by fire.

Weller & Mowen Brothers, meat and grocery dealers at Lisbon, O., have filed a deed of assignment.

The butcher shop of A. Schuttenhelm at Onalaska, Wis., has been partially destroyed by fire.

George C. McCarty has purchased the meat market of Harris & Bennethum at Freeport, Ill.

The death is reported of O. M. Park, a veteran meat man of Meshoppen, Pa.

H. Clayton has purchased the meat market of Ed. Beaty at Auburn, Ind.

The Rees Meat Company of Akron, O., has been incorporated with \$5,000 capital stock by C. L. Cole and others.

C. F. Jacobs will erect an addition to his meat market at Portsmouth, O.

G. M. Swan has resumed the meat business at Warrensburg, N. Y.

The butcher shop of J. Thornton at Obion, Tenn., has been destroyed by fire.

Emile Hennberger, meat dealer at 3409 Broadway, New York City, N. Y., has been discharged from bankruptcy.

John Taylor's meat market at Bicknell, Ind., has been destroyed by fire.

The meat market of G. E. Knapp at Livonia, N. Y., has been destroyed by fire.

Luther Asbell's meat market at Lexington, Tenn., has been damaged by fire.

E. H. Monney, a butcher at Concord, Mass., has filed a voluntary petition in bankruptcy. Liabilities, \$1,278; assets, \$900.

D. Belafsky has opened a new meat market at Port Reading, N. J.

The death is reported of A. D. S. Bell, a provision merchant of Cambridge, Mass.

The meat shop of J. Slipt at Drake, N. D., has been destroyed by fire.

David Aurell has sold out his butcher shop at McPherson, Kan., to J. A. Ostberg and others.

Chas. Williams has purchased the meat market of Del Force at Neodesha, Kan.

Oliver Davidson and D. Arnold have purchased the butcher shop of D. F. Bradley at Pawnee Rock, Kan.

Chas. Brake has sold his meat market at Fairbury, Neb., to A. H. Durand and Geo. Garber.

A new building is being erected at Axtell, Neb., to be occupied by the Axtell Meat Market.

Victor Lind is about to erect a new building for his meat market at Boxholm, Ia.

Curt & Fisher have already begun the erection of a new meat market at Almena, Wis.

Harry Bestwick has succeeded to the meat business of Bestwick & Fry at Sabetha, Kan.

James Carter has sold his butcher shop at Hays, Kan., to Lewis Johnson and will retire from business.

Levi Tibbitts is opening a new butcher shop at Junction City, Kan.

Gansel & Son have sold out the butcher shop at Glen Elder, Kan., to Ferril Brothers.

Chas. Hoffman has opened a new meat market at Cottonwood Falls, Kan.

Grover Brothers have purchased the meat and grocery business of C. L. Payne at Lincoln, Neb.

Larson & Brohaugh have purchased the meat business of J. F. Brandenburg at Kenyon, Minn.

Holub & Company have sold out their meat and grocery business at McKinley, Minn., to Seuing & Lapp.

Logan, Wesselman & Company will open a meat market at La Crosse, Wash.

F. E. Bender has purchased the meat business of M. E. Hendrickson at Milton, Wash.

The Vancouver-Prince Rupert Meat Company has bought the meat business of Woodrow & Williams at Vancouver, B. C.

Myers Brothers have succeeded Swartwood Brothers in the grocery and meat business at Seattle, Wash.

The Carstens Packing Company has opened a meat market at Bellingham, Wash., under the management of W. T. Harris.

H. A. Pausseau has started a meat market at Wenatchee, Wash.

D. L. Reeder has succeeded to the meat business of Reeder & Jensen at Brigham City, Utah.

Schmidt, Gallagher & Company have succeeded Schmidt & Gallagher in the meat business at Spokane, Wash.

T. E. Orwick has purchased the meat market of A. J. Gossman at Arlington, O.

Minor & Son are building an addition to their meat market at Canal Dover, O.

Fred Sielschott has sold his meat market at Luckey, O., to Charles Layman.

John West has opened a grocery and meat market at Wellston, O.

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New York Section

NEW YORK'S FINEST WHOLESALE MARKET OPEN

The new Bronx Market, which, when it is finished, will probably be the finest and best-equipped wholesale meat market in the country, was formally opened to the trade on Monday of this week. The houses ready for operation and which opened their doors on that day were Swift & Company, Armour & Company, the Armour Packing Company, and Morris & Company. The Conron Bros. Company will have its house ready in about 60 days, and the Schwarzschild & Sulzberger Company in about four months.

The market is situated on Brook avenue, near Westchester avenue, and replaces the old Westchester avenue market, which will now be demolished to make room for railroad yards. The new market, fronting on a broad avenue with no street car tracks to impede wagon traffic, has an ideal location. It is connected with the New York Central railroad yards across the avenue by a series of underground tunnels. The tracks are on a level with the basements of the houses, and the meats are carried in on overhead tracking, direct from car to coolers, without exposure to dust or outdoor air. This feature alone makes the new market a novelty and gives it an advantage over others.

This is the only market in the Bronx, and will come to be one of the greatest meat-distributing centers in New York. The houses are all refrigerated from a plant located in the sub-basement of the Swift building, operated by producer gas, which is another novelty. The Swift plant also provides the electric lighting, office heating and power for the market.

In matter of construction, facilities for handling and all modern improvements, this row of branch houses is undoubtedly the finest in the country, and the salesrooms and coolers of Swift & Company, Nelson Morris & Company, Armour & Company, and the Armour Packing Company, all of whom opened on Monday, were besieged with a host of retailers, wholesalers, friends and well wishers, all bent on giving the new market a good send-off.

The New Swift Branch House.

Swift & Company's three-story and double-basement house is the first one in the row, and Manager E. C. Howes met the visitors and escorted them through the tiled salesrooms and coolers, which were festooned with greens and floral decoration, chief among which was a large set piece, a present to Manager Howes from the employees. The display of beef and small stock in both the salesrooms and the mammoth coolers was superb, as was also the display of produce, including butter and eggs. Libby, McNeil & Libby, occupied a booth in the salesroom and showed samples of their canned meats on decorated platters. The display of provisions was partly on the ground floor, where Swift's Premium hams, bacon and lard were shown, and partly upstairs, where summer sausages and other like products were arranged in attractive style. F. L. Gaudreaux, manager of the company's soap department in New York, had an entire side of the salesroom devoted to a display of Swift soaps. A buffet lunch was served during the day, and the visitors were afforded an opportunity to sample many of the products which have made the company famous. Sandwiches, hot frankfurters and other sausages were on the bill of fare, and everybody feasted. There was an immense attendance, running way up into the thousands.

Among those who were responsible for the thoroughness of the display and who were present to lend aid in making the opening a success were General Superintendent G. J. Edwards of the New York district, his assistant, Frank Morris; A. F. Hallenbeck, manager of the provision department; T. C. Sullivan, manager of the produce department; F. L. Gaudreaux, manager of the soap department; W. H. Noyes, vice-president of Swift and Company of New York; Manager F. B. Cooper of the Jersey City branch; A. C. Dean, head of the credit department; and other department and branch house heads.



SWIFT HOUSE IN NEW BRONX MARKET.

The Swift building is the most modern house yet built by this company for branch market purposes, and is considered by them to be the finest finished and equipped branch house market connected with the packing industry. The building consists of three stories, with basement and sub-basement, and is constructed of reinforced concrete interior, the sub-basement being water-proofed against the

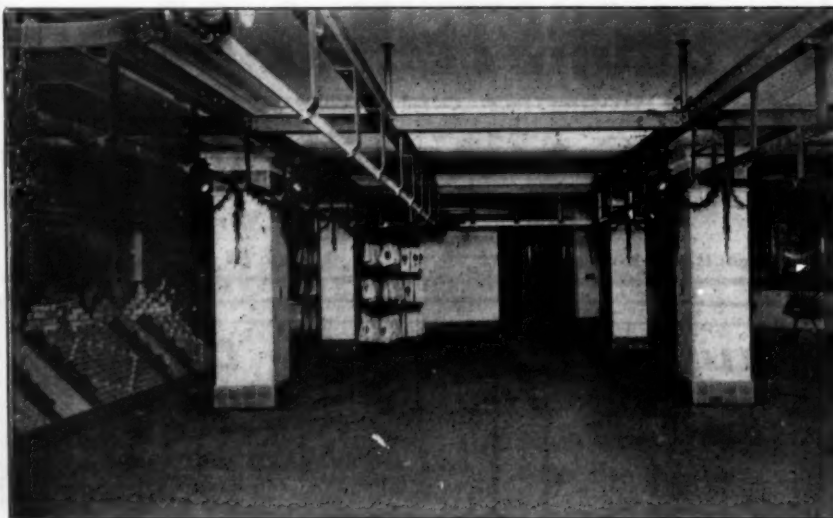
water-level of surrounding ground about four feet above the sub-basement floor. The exterior of the building is constructed of pressed brick with limestone trimmings, giving a very pleasing effect. The salesroom at the front is finished with enameled tiled walls, plastered ceiling with heavy mouldings, all finishing trimmed with oxidized brass and copper.

There are two elevators at the rear of the salesroom next to the cooler, used for handling product into the various coolers and freezers of the building from the cars, which come in on a depressed sidetrack across Brook avenue, and are reached by a tunnel under the street, coming into the house on sub-basement level, and reaching the elevators in this manner.

The beef cooler, entered from rear of the salesroom and occupying the main portion of the first floor, is equipped for handling 90 to 100 cattle, 400 sheep and lambs and a large amount of provisions, butter, eggs and poultry, this being the general selling cooler. The walls are finished in white enamel tile to the ceiling, the ceiling being of white plaster. On the second floor are located the smokehouses and refrigerating chambers for the refrigeration of the beef coolers below, and also for the storage of provisions, etc. The third floor is also used for smokehouses and for general storage. The smokehouses have a hanging capacity of about 30,000 pounds, and with these facilities they turn out every day the fresh smoked hams and bacon handled by this company.

In the basement portion, under the beef coolers, are located the freezers for carrying such product as requires low temperature, and also for doing a general outside freezer business. The sub-basement also contains freezers, sweet pickle meat cellars and the ham-boiling department.

The front portion of the basement is devoted to the power and refrigerating plant, containing two 75-ton direct-expansion refrigerating machines, and two 75 k. w. generators. Each of these machines is operated by an individual 100 h. p. gas engine, taking their gas from the two suction type gas producers installed in the plant. This power plant is entirely modern in all its equipment, the machinery installed being of the most economical type obtainable. The unique feature is the gas engine and gas-producing plant, which it is expected will effect quite an economy in operation.



SALESROOM AND OFFICE OF SWIFT HOUSE, NEW BRONX MARKET.

HEARN West Fourteenth St., New York.

NO MEATS BUT EVERYTHING GROCERIES LIQUORS IN LIQUORS DRY GOODS.

Morris & Company's House.

Nelson Morris and Company, who occupy the two story building adjoining Swift and Company, were busy all day conducting visitors through the finely-finished salesrooms, offices and coolers, which are supplied, as are all of the other houses, with refrigeration from the Swift plant. Manager Sam Goodman and his force seemed particularly pleased with their coolers, which have a capacity for 200 head of beef and 1,000 small stock. The building is provided with a subway to the railroad tracks, which is fitted with overhead tracking. A capacious provision room is also a feature of the plant.

The Armour House.

Armour & Company and the Armour Packing Company, with the opening of their two buildings, now have the largest coolers to be found in any branch house in the city. That of Armour and Company can accommodate 4 cars of stock, and that of the Armour Packing Company, which is located in the upper story, 8 cars. Manager John Henry is particularly proud of the endless chain device, which operates in the subway connection to the railroad tracks. By means of the chain, which is operated by a small motor, the carcasses are carried to the coolers with a minimum amount of effort or handling.

A fine display of canned goods was in charge of C. H. Young, manager of the canned goods department for the New York district, and who with his assistants, dispensed a tasty luncheon during the day. The basement of the two buildings is devoted to the pickling department and the smokehouse. These smoke rooms are four in number, with a capacity of 100,000 lbs. J. A. Kerr of Armours' smoked meat department, was present and expressed great pleasure over the facilities which are provided for the smoking and pickling of meats. Max Hirsch is manager of the Armour Packing Company's house. Among the Armour officials who visited the plant during the day were F. J. Stoltz, Armour's general superintendent in New York; A. T. Clark, manager of the provision department; C. H. Young, manager of the canned goods department, and many other department heads and heads of branches.

Many of the visitors took the opportunity of viewing the partially completed six-story building which the Conron Bros. Co. will occupy, and which is next to the Armour establishment. The Conron building, which will be the largest in the market, will be completed in about sixty days.

The Schwarzschild & Sulzberger Company has the site next to the Conron plant, at the end of the market. The contracts for the erection of the S. & S. house were let this week and construction work was ordered at once. This house will be commodious and equipped with all the latest improvements, communicating with the railroad tracks by tunnel, as do all the others. It is expected to open this house by June 1st.

Keep watch of page 48 if you want bargains or business openings.

Swift & Company's sales of fresh beef in New York City for the week ending February 8th averaged 7.77 cents per pound.

Conron Bros. Co. are going to have an opening all to themselves when their new Bronx Market branch is completed. Same with the S. & S. Company.

President Edward Morris and Vice-President and General Manager T. E. Wilson, of Morris & Company, were in New York last week for a few days.

The number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending February 8th, 1908, by the Department of Health was as follows: Meat—Manhattan, 35,561 lbs.; Brooklyn, 6,224 lbs.; Queens, 118 lbs.; total, 41,903 lbs. Fish—Brooklyn, 50 lbs. Poultry and Game—Manhattan, 5,910 lbs.; Brooklyn, 2,547 lbs.; Bronx, 200 lbs.; total, 8,657 lbs.

Mrs. Minnie Langle, wife of a butcher who lives on East 83rd street, led a mob which attacked the shop of Woelfle & Peiffer at No. 1530 Second avenue on Saturday night, because the proprietors would not agree to employ only union help. The mob attacked the meat men following a meeting of the butchers' union at its hall, and it took vigorous clapping by the police to put an end to the riot. Several were hurt.

NEW YORK TRADE RECORD

BUTCHER, FISH AND OYSTER FIXTURES.

MANHATTAN MORTGAGES.

Bernstein, S., 18 1st av.; J. Levy & Co.
Bison, F., 486 10th av.; J. Cohen.
Cohen, I., 1527 Av. A; Darling & Co.
Diamant, S., 21-23 Pitt; R. Ray.
Edelson, B., 2155 5th av.; J. Levy & Co.
Fava, G., 255 E. 150th; E. Merenda.
Gotzky, J., 66 Av. D; H. Brand.
Goldman, B., 200 Rivington; J. Levy & Co.
Kahn, E., 980 2d av.; H. Brand.
Knopf, M., 244 E. 2d; J. Levy & Co.
Lavine, M., 117 Norfolk; J. Levy & Co.
Mosevitz, P., 106 Goerck; J. Levy & Co.
Nierenberg, I., 417 E. 10th; F. Lesser.
Natale, G., 30 Cornelia; H. Brand.
Parish, R., 121 Henry; J. Levy & Co.
Rabinowitz, M., 233 E. 117th; J. Levy & Co.
Spring & Kopilton, 145 Orchard; J. Levy & Co.

Streuss, H., 2450 7th av.; J. Habermann.
Teicher, A., 245 E. 77th; J. Levy & Co.
Wettstein, S., 532 E. 6th; J. Levy & Co.

BROOKLYN MORTGAGES.

Berz, Isaac, 174 Middleton; Darling & Co.
Blank, H., 147 Maujer; Darling & Co.
Berlinsky, Harry, 1087½ De Kalb av.; same.
Jacobson, Isidore, 340 Atlantic av.; Darling & Co.
Kornblum, Adolph, 606 Blake av.; Jos. Rosenberg.

Melzer, Solomon, 415 Saratoga ave.; Jos. Rosenberg.

Seebeck, John, 485 17th; Louis Weill.
Schmidt, Wm., 283 Reid av.; John Rollman.
Wyler, Albert, 579 Grand; J. & H. Hertzog.
Wahl, Max, 1132 Flatbush av.; Jos. Rosenberg.

BROOKLYN BILLS OF SALE.

Juhren, Peter, 195 Howard av.; Henry Juhren.
Stahl, August, 263 Nostrand ave.; Ernest Stahl.
Stahl, Ernest, 263 Nostrand ave.; August Stahl.
Vogt, John, 470 Hamburg av.; Otto Habicht.
Weill, Louis, 485 17th; John Seebeck.

GROCER, DELICATESSEN, HOTEL AND RESTAURANT.

MANHATTAN MORTGAGES.

Billig, A., 200 2d av.; M. Zimmermann Co.
Barton, T. N., 70-72 W. 46th; D. S. McElroy.
Gittlitz, M., 250 Rivington; M. Zimmermann Co.
Held, W., 19½ Broome; M. Fried.
Hotel Martinique, 54-56-58 W. 33d and 1266-1268 Broadway; W. R. H. Martin.
Levine, S., 2694 8th av.; B. Chinitz.
Olchansky, C., 125 E. 4th; A. Levinson.
Papazian, S., 402 W. 19th; G. Papazian.
St. Charles Hotel Co., 142 W. 49th; J. Wannemaker.
Adler & Altenberg, 253 E. Houston; Fischer & Goldstein.
Deutsch, S., 214 E. 2d; E. R. Biehler.
Lacs, S., 1781 Madison av.; Westin & Son.
Polansky, B. & I., 148 Lenox av.; I. Yohalem.
Rabbach, R., 188-190 2d av.; S. Mann.
Rehmann, R., 941 Washington av.; Crandall, Godley Co.
Rams, A., 5 E. 14th; J. Josephson.
Schachere & Slow, 35 Columbus av.; I. Block.
Vosburgh, M., 2351 3d av.; E. L. Permelee.
Salozky, M., 247 Division; I. Picker.
Wertheimer, J.; E. R. Biehler.

MANHATTAN BILLS OF SALE.

Alotrico, E., 357 E. 138th; G. B. Pagano.
Dreverman, R., 1075 1st av.; J. Kraekas.
Eisner, F., 633 E. 5th; L. Gross.
Friedman, I., 67 E. 102d; M. Zimmermann.
Guerriero, A., 51 Spring; M. De Vita.
Gluck, C., 86 Lenox av.; J. A. Levey.
Kutisker & Solomon, 221 E. 6th; M. Weber.
Schwartzkopf, G., 86 Lenox av.; G. Gluck.
Sachter, D., 324 E. 9th; M. L. Furkel.
White, G. A., 102 W. 80th; A. R. Meade.

BROOKLYN MORTGAGES.

Finkbeimer, Chas. A., 31 Smith; Otto Friederichs.
McGovern, T., 162 Flatbush ave.; R. U. & R. Liptrott.

BROOKLYN BILLS OF SALE.

Eisner, Benj. J., 232 Wyckoff av.; Christina Biehler.
Friederichs, Otto, 55 Smith; Chas. A. Finkbeimer.
Moser, Fred'k, 646 Central av.; Chas. Klunder.
Sontag, Herman, 581 5th av.; Chas. C. Willmer.
Schroedter, Paul, 345 Central av.; Alb. Lau.

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$5.10@6.00
Poor to fair native steers.....	3.70@5.00
Oxen and stags.....	2.50@3.00
Bulls and dry cows.....	1.90@4.45
Good to choice native steers one year ago..	5.25@6.25

LIVE CALVES.

Live veal calves, prime, per 100 lbs.....	\$9.75@10.00
Live veal calves, fair to good, per 100 lbs.	8.25@9.50
Live veal calves, com. to med., per 100 lbs.	5.50@8.00
Live calves, culls, per 100 lbs.....	4.00@5.00
Live calves, Western, per 100 lbs.....	3.50@5.00
Live calves, barnyards, per 100 lbs.....	3.25@4.00

LIVE SHEEP AND LAMBS.

Live lambs, good to prime, per 100 lbs....	\$7.25@7.85
Live lambs, common to fair, per 100 lbs....	6.00@7.00
Live lambs, culls, per 100 lbs.....	5.00@5.50
Live sheep, good to prime, per 100 lbs....	5.00@5.50
Live sheep, common to fair, per 100 lbs....	3.50@4.75
Live sheep, culls, per 100 lbs.....	2.75@3.25

LIVE HOGS.

Hogs, heavy.....	\$5.10@5.15
Hogs, medium.....	5.25@5.30
Hogs, 140 lbs.....	5.30@5.35
Pigs.....	5.55@5.60
Rough.....	4.15@4.45

DRESSED BEEF.

CITY DRESSED.

Choice native heavy.....	8 9/16
Choice native light.....	8 1/2 @ 8 3/4
Common to fair native.....	8 @ 8 1/4

WESTERN DRESSED BEEF.

Choice native heavy.....	8 9/16
Choice native light.....	8 1/2 @ 8 3/4
Native, common to fair.....	8 @ 8 1/4
Choice, Western, heavy.....	8 @ 8 1/4
Choice, Western, light.....	8 @ 8 1/4
Common to fair Texas.....	7 1/4 @ 8
Good to choice heifers.....	7 1/4 @ 8
Common to fair heifers.....	7 @ 7 1/4
Choice cows.....	7 @ 7 1/4
Common to fair cows.....	6 1/2 @ 7
Good to choice oxen and stags.....	7 1/4
Common to fair oxen and stags.....	7
Fleshy hologna bulls.....	6 1/2 @ 7

BEEF CUTS.

No. 1 ribs, 13c. per lb.; No. 2, 11c. per lb.; No. 3, 9c. per lb.; No. 1 loins, 13c. per lb.; No. 2, 11c. per lb.; No. 3, 10c. per lb.; No. 1 chucks, 8c. per lb.; No. 2 chucks, 7c. per lb.; No. 3 chucks, 6c. per lb.; No. 1 rounds, 9c. per lb.; No. 2, 8c. per lb.; No. 3, 7c. per lb.	
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DRESSED CALVES.

Veals, city, dressed, prime, per lb.....	14 1/2 @ 15
Veals, good to choice, per lb.....	13 @ 14
Western calves.....	12 @ 12 1/2
Western calves, fair to good.....	11 @ 12
Western calves, common.....	7 @ 10

DRESSED HOGS.

Pigs.....	7 1/4 @ 7 1/2
Hogs, heavy.....	6 1/4
Hogs, 180 lbs.....	6 1/4
Hogs, 160 lbs.....	6 1/4 @ 6 1/2
Hogs, 140 lbs.....	6 1/4

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	13 @ 13 1/2
Spring lambs, good.....	12 @ 12 1/2
Yearling lambs.....	10 1/4 @ 11
Sheep, choice.....	10 @ 10 1/4
Sheep, medium to good.....	9 @ 9 1/4
Sheep, culls.....	8 @ 8 1/2

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs., avg.....	10 @ 10 1/2
Smoked hams, 12 to 14 lbs., avg.....	10 @ 10 1/2
Smoked hams, heavy.....	10 @ 10 1/2
Smoked Picnics, light.....	8 1/4 @ 8 1/2
Smoked Picnics, heavy.....	8 1/4 @ 8 1/2
Smoked shoulders.....	8 1/4 @ 8 1/2
Smoked bacon, boneless.....	11 @ 12
Smoked bacon (rib in).....	11 @ 11 1/4
Dried beef sets.....	16 @ 16 1/2
Smoked beef tongue, per lb.....	13 1/4 @ 15
Pickled bellies, heavy.....	10 @ 11

BONES, HOOFES AND HORNS.

Round shin bones, avg. 50@60 lbs. cut.....	@ 70.50
Flat shin bones, avg. 40@50 lbs. cut.....	@ 54.50
Hoofs, per ton.....	@ 26.00
Thigh bones, avg. 80@90 lbs. cut, per 100 bones, per 2,000 lbs.....	@ 85.00
Horns, 7 1/2 oz. and over, steers, first quality, per ton.....	@ 220.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	65 @ 70c. a piece
Fresh cow tongues.....	50 @ 40c. a piece
Calves' heads, scalded.....	30 @ 40c. a piece
Sweetbreads, veal.....	25 @ 75c. a pair
Sweetbreads, beef.....	15 @ 25c. a pound
Calves' livers.....	25 @ 50c. a piece
Beef kidneys.....	7 @ 12c. a piece
Mutton kidneys.....	1 1/4 @ 3c. a piece
Livers, beef.....	6 @ 6c. a pound
Oxtails.....	6 @ 7c. a piece
Hearts, beef.....	10 @ 10c. a piece
Rolls, beef.....	15 @ 25c. a pound
Tenderloin beef, Western.....	6 @ 10c. a pair
Lamb's fries.....	8 1/4 @ 9 1/4
Fresh pork loins, city.....	8 @ 9
Fresh pork loins, Western.....	8 @ 9

BUTCHERS' FAT.

Ordinary shop fat.....	2 1/4
Suet, fresh and heavy.....	4 1/2
Shop bones, per cwt.....	25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	\$40.00
Sheep, imp., wide, per kg, 50 bundles....	\$40.00
Sheep, imp., medium, per bundle.....	\$40.00
Sheep, imp., per bundle.....	\$40.00
Sheep, imp., Russian Rings.....	\$40.00
Hog, American, free of salt, in cas. or bbls., per lb., f. o. b.....	\$50
Hog, American, keg, per lb., f. o. b.....	\$50
Beef, rounds, per set, f. o. b. Chicago....	\$14
Beef, rounds, per set, f. o. b. New York....	\$15
Beef, rounds, per lb.....	3
Beef, bungs, piece, f. o. b. New York.....	5 1/4
Beef, bungs, per lb.....	5
Beef, middles, per set, f. o. b. Chicago....	\$37
Beef, middles, per set, f. o. b. New York....	\$37
Beef, middles, per lb.....	6 1/4
Beef, weasands, per 1,000, No. 1s.....	5 1/2
Beef, weasands, per 1,000, No. 2s.....	3 1/4 @ 3

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	12 13 1/2	11
Pepper, Sing., black.....	9 11	13
Pepper, Penang, white.....	11 1/2 13	14
Pepper, red Zanzibar.....	11 1/2 14	14
Pepper, shot.....	11 1/2 14	14
Allspice.....	7 1/2 10	10
Coriander.....	3 1/2 5	5
Cloves.....	13 16	16
Mace.....	45 50	50

SALTPETRE.

Crude.....	4 1/4 @ 4 1/2
Refined—Granulated.....	4 1/4 @ 5
Crystals.....	5 @ 5 1/2
Powdered.....	5 1/4 @ 5 1/2

GREEN CALFSKINS.

No. 1 skins.....	@ .16
No. 2 skins.....	@ .14
No. 3 or branded.....	@ .12
No. 1 B. M. skins.....	@ .12
No. 2 B. M. skins.....	@ .12
No. 1, 12 1/4-14.....	@ 1.05
No. 2, 12 1/4-14.....	@ 1.45
No. 1 B. M., 12 1/4-14.....	@ 1.45
No. 2 B. M., 12 1/4-14.....	@ 1.35
No. 1, kips, 14-18.....	@ 1.80
No. 2 kips, 14-18.....	@ 1.55
No. 1 B. M. kips.....	@ 1.45
No. 2, B. M. kips.....	@ 1.35
No. 1, heavy kips, 18 and over.....	@ 2.35
No. 2, heavy kips, 18 and over.....	@ 2.10
Branded skins.....	@ .09
Branded kips.....	@ 1.30
Heavy branded kips.....	@ 1.50
Ticky skins.....	@ .10
Ticky kips.....	@ 1.25
Heavy ticky kips.....	@ 1.50
No. 3 skins.....	@ .07

DRESSED POULTRY.

Turkeys—Western, scalded, fancy mixed.....	17 @
Western, scalded, good to prime.....	15 @ 16
Western, dry-picked, young toms, fancy.....	17 @
Western, dry-picked, young hens and toms, mixed, fancy.....	17 @ 18
Western, dry-picked, good to prime.....	15 @ 16
Poor, thin.....	12 @ 14
Southwestern, choice.....	16 @ 16
Southwestern, common to fair.....	13 @ 15
Western, old hens, prime.....	14 @ 15
Western, old, fair to good.....	12 @ 13
Spring Chickens, broilers—	
Philadelphia, fancy.....	23 @ 28
Pennsylvania, 3 to 4 lbs. per pair, per lb.....	22 @ 24
Western, dry-picked, milk-fed, fancy.....	17 @ 20
Western, dry-picked, fancy.....	14 @ 15
Other Western, scalded, fancy.....	14 @ 14
Spring Chickens, roasting, dry—	
Philadelphia, fancy.....	19 @ 20
Philadelphia, medium grade.....	16 @ 17
Pennsylvania, fancy.....	14 @ 15
Western, dry-picked, milk-fed, fancy.....	16 @ 17
Western, dry-picked, 8 lbs. and over.....	13 @
Western, dry-picked, medium weight.....	11 1/4 @ 12 1/4
Ohio and Mich., scalded, fancy, large.....	13 1/4 @ 14
Other Western, scalded, average run.....	11 1/2 @ 12
Fowls, brood—	
Western, dry picked, selected, heavy, boxes.....	@ 13 1/2

Western, dry picked, average best, straight.....	@ 13
Ohio and Michigan, scalded, choice.....	@ 13
Other Western, scalded, choice.....	12 1/2 @ 13
Southwestern, average best.....	10 @ 11

Capons—

Philadelphia fancy.....	21 @ 22
Ohio and Ind., selected, large.....	17 @ 18
Ohio and Ind., 6 lbs. and under each.....	15 @ 16

Ducks—

Ohio and Michigan, spring, choice, dry.....	13 @ 14
Ohio and Michigan, spring, choice, iced.....	— @
Other Western, choice, dry.....	12 @ 13
Other Western, poor to fair.....	8 @ 10

Geese—

Western, choice, dry.....	11 @ 12
Western, choice, poor to fair.....	8 @ 10

Squabs—

White, 10 lbs. to dozen, per dozen.....	@ 4.25
White, 9 lbs. to dozen, per dozen.....	\$3.75 @ 4.00
White, 8 lbs. to dozen, per dozen.....	@ 3.50
White, 7 lbs. to dozen, per dozen.....	2.50 @ 2.75
White, 6 to 8 1/2 lbs. to doz., per dozen.....	@ 2.00
Mixed, per dozen.....	@ 1.75
Dark, per dozen.....	1.25 @ 1.50
Culls, per dozen.....	.50 @ .80

LIVE POULTRY.

Chickens, per lb.....	@ 12
Fowls, per lb.....	@ 14 1/2
Roosters, per lb.....	@ 9
Turkeys, per lb.....	@ 14 1/2
Ducks, Western, per lb.....	@ 14
Geese, Western, per lb.....	@ 11
Geese, Southern and Southwestern, poor.....	@ 10
Guinea fowl, per pair.....	@ 50
Pigeons, per pair.....	@ 25

GAME.

Wild Ducks—	
Readheads, per pair.....	\$1.50 @ 2.00
Canvas, per pair.....	2.25 @ 3.00
Mallards, per pair.....	1.00 @ 1.25
Ruddy, per pair.....	.50 @ .80
Teal, blue wing, per pair.....	.75 @ 1.10
Teal, green wing, per pair.....	.80 @ .75
Common, per pair.....	.20 @ .40
Rabbits—Cotton tail, per pair.....	.25 @ 27
Jack Rabbits—Per pair.....	.40 @ .50

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	\$22.00 @ 23.00
Bone meal, raw, per ton.....	25.00 @ 25.50
Dried blood, West., high grade, fine, c. l. f. New York.....	@ 2.70
Nitrate of soda—spot.....	@ 2.45
Bone black, discard, sugar house del. New York.....	15.00 @ 18.00
Dried blood, N. Y., 12@13 per cent. ammonia.....	@ 2.80
Tankage, 9 and 20 p. c., f. o. b. Chicago.....	2.40 and 10c.
Tankage, 6 and 35 p. c., f. o. b. Chicago.....	@ 18.00
Garbage tankage, f. o. b. New York.....	9.00 @ 10.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, delivered New York.....	— @ —
Wet, acidulated, 6 p. c. ammonia per ton, delivered New York.....	— @ —
Sulphate ammonia gas, for shipment, per 100 lbs.....	@ 3.05
Sulphate ammonia gas, per 100 lbs. spot.....	@ 3.05
Sulphate ammonia bone, per 100 lbs.....	3.05 @ 3.10
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston....	6.50 @ 7.75
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.....	8.50 @ 9.75
The same, dried.....	8.75 @ 4.00

POTASHES, ACCORDING TO QUANTITY.

Kainit, shipment, per 2,240 lbs.....	8.25 @ 9.50
Kainit, ex-store, in bulk.....	9.00 @ 10.95
Kieserit, future shipment.....	7.00 @ 7.25
Muriate potash, 80 p. c., ex-store.....	1.95 @ 2.05
Muriate potash, 80 p. c., future shipment.....	1.90 @ 2.00
Double manure salt (46@49 p. c., less than 2 1/2 p. c. chloride) to arrive per lb. basis 45 p. c.....	1.16 1/4 @ 1.29
Sulphate potash, to arrive (basis 80 p. c.).....	2.18 1/4 @ 2.27
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston....	6.50 @ 7.75
Sylvinit, 24 to 36 p. c., per unit, S. P.....	.30 @ .40

FISHER & COMPANY

Postal Telegraph Bldg., CHICAGO

Tallow, Hone, Oils, Stearines, Bones, Casings, Fertilizer Material, Arachide

